



Nutella Cookies

1 cup (300g) Nutella

1 egg

3/4 cup (90g) all purpose flour

sea salt - optional

Method

Preheat oven to a moderate temperature (180 Celsius or 350 Fahrenheit).

Line a baking tray with parchment paper.

In a bowl, beat the egg and Nutella until combined and smooth consistency.

Fold in the flour and mix until just combined. A dough like texture will start to form.

Evenly spoon out dough, and roll into balls. The mixture should make approximately 7 cookies. Lightly sprinkle with rock / sea salt and then place in the oven, and bake for approximately 10 - 12 minutes. Allow to slightly cool on the tray as the base will set.

Enjoy!