

RECIPE

# Oat Thumb Nutella<sup>®</sup> Cookie

Medium

45 min



## INGREDIENTS

**for 9-10 cookies**

45g oat flakes

90g oat flour

90g whole wheat flour, plus 10g extra for dusting

2g salt

50ml molasses

45ml milk

100g Nutella<sup>®</sup>

To prepare this delicious recipe, 15g of Nutella<sup>®</sup> per person is enough to enjoy!

## METHOD

- 1 | Mix oat flour, oat flakes, whole wheat flour and salt. Add molasses and milk. Use a spatula or your hand to mix and bring the dough together into a ball. Place dough in the fridge for 20 minutes.
- 2 | When you decide to bake, pre-heat oven to 180°C. Line tray with parchment paper.
- 3 | Use your hands to create a ball (about 25g each), then use your thumb to push down the dough ball. Place it on the oven tray and repeat for the rest of the dough.
- 4 | Place in the oven for 15 minutes.
- 5 | Let it cool. Use a teaspoon to drop about 10g Nutella® in each thumb space.
- 6 | Serve with a cup of milk.