

RECIPE

Nutella[®] Roughs

Easy

30 min



INGREDIENTS

for 30 servings

250g butter, softened

3/4 cup brown sugar

1/4 cup cocoa

1 2/3 cups plain flour

2 1/2 cups cornflakes

Walnuts, to decorate (30)

150g Nutella[®] (5g per biscuit)

**To prepare this delicious
recipe, 15g of Nutella[®] per
person is enough to
enjoy!**

METHOD

- 1** | Preheat oven to 180C/160C fan-forced. Line 2 large baking trays with baking paper.
- 2** | Use an electric mixer to beat the butter and sugar together until light and fluffy. Add the cocoa and flour. Beat on low speed until combined. Next stir in the cornflakes gently.
- 3** | Roll mixture into balls, approx a tablespoon in size. Flatten a little. Place onto the trays, leaving room for them to spread during baking, approx 4cms apart.
- 4** | Bake for 15 mins or until just firm. It's important to swap the trays on shelves halfway to ensure even cooking. Cool completely on a cooling rack.
- 5** | Once the biscuits are completely cool, spread approx 5g of Nutella over the biscuit and top with a walnut.

Proud of your baking progress? We are, too!

Share your recipe with the hashtag #ExploreTheNutellaWay on social media. We'll love to see the worldwide web getting a little sweeter <3