

RECIPE

Sunflower Butter Cookies Topped With Nutella®

Medium

40 min



INGREDIENTS

FOR 24 PORTIONS

- 2 cups all-purpose flour
- 1 tsp baking soda
- ½ tsp baking powder
- ¼ tsp salt
- ¾ cup butter, at room temperature
- ¾ cup sunflower seed butter, chilled
- ¾ cup sugar
- ¾ cup brown sugar, firmly packed
- 2 eggs
- 1 tsp vanilla
- ½ tbsp Nutella® hazelnut spread per portion



To enjoy this delicious recipe, 1 tablespoon of Nutella® per person is all you need!

STEPS

- 1 Preheat oven to 375 °F.
- 2 Stir together flour, baking soda, baking powder, and salt.
- 3 In a separate bowl, beat together butter, sunflower seed butter, and both sugars until fluffy.
- 4 Beat in eggs and vanilla.
- 5 Gradually beat in flour mixture.
- 6 Wrap dough in plastic and refrigerate until well chilled, about 2-4 hours.
- 7 Roll tablespoonfuls of dough into balls with your hands. Place about 3 inches apart on ungreased baking sheets.
- 8 Bake for about 10 minutes or until golden brown. Be careful not to burn the bottoms.
- 9 While still hot, use a teaspoon and press the back of the teaspoon onto the centre of each of the cookies. Cool on baking sheets for a minute, then transfer to wire racks to cool completely before eating.
- 10 Dollop $\frac{1}{2}$ tbsp of Nutella[®] hazelnut spread onto the centre of each cookie.