

RECIPE

Bear Footprint Cookies with Nutella®

Easy

1 h 0 min



INGREDIENTS

for 8-10 portions

For the biscuits

260 g Sugar

230 g Butter at room temperature

2 Eggs

400 g Plain flour

80 g Oatmeal

1 Sachet of baking powder

1 Pinch of salt

For decoration

150 g Nutella® (15 g/portion)

4 Peanuts per biscuit



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

METHOD



1

Combine the two mixtures and let it rest in the fridge under some cling film for at least half an hour.



2

Pre-heat the oven to 170°C and cover the baking tray in baking paper. Remove from the fridge and make into round biscuits with your hands or with two tablespoons. Lay them out on the baking and gently push in the 4 peanuts. Cook for approximately 20 minutes, being careful to put the biscuits at adequate distance from each other as they will expand during cooking.



3

Once the biscuits have cooled, take a tablespoon of Nutella® and decorate the centre of each biscuit with an oval shape to form the paw print shape.

Imagination tastes exciting.

The history of biscuits stretches back to ancient times. All the way back to 31 AD, when Roman soldiers took them with them when conquering new lands. Today, this recipe for Paw Print Biscuits with Nutella® will capture your children's imaginations and take them on a delicious adventure.