

Cookie pops with Nutella[®] hazelnut spread

Easy

1 h 0 min



INGREDIENTS

for 18 servings

1/2 cup cold butter

1 cup of sugar

Pinch of salt

1 egg

1 1/2 cups whole wheat flour

For decorating:

1/2 cup Nutella[®] hazelnut spread

Sugar pearls

In addition:

Three-inch cookie cutter

Approx. 18 Cake-Pop sticks (oven safe)

METHOD



1

Beat butter, sugar, salt and egg in a medium bowl. Add flour. Using an electric mixer beat until dough just comes together. Wrap in plastic wrap; refrigerate for 30 minutes.



2

Preheat oven to 350°F.

Roll out the dough on a floured working surface to a 1/4-inch thickness. Using a 3-inch cookie cutter, cut out trees or other shapes. Transfer cookies to parchment paper—lined baking sheets. Insert a cake-pop stick into the base of each cookie.

Bake for 10 to 12 minutes, or until lightly golden around the edges.



3

Let cookies cool on the rack. Spread Nutella® hazelnut spread onto tops of cookies; decorate with sugar pearls.