



## INGREDIENTS

### WET INGREDIENTS

1/2 cup of unsalted butter

½ cup of icing sugar

3 TBSP of plain yogurt

1 large egg

### DRY INGREDIENTS

2 1/3 cups of SIFTED AP flour

2 ½ TSP of baking powder

### OTHER

Egg Wash = 1 egg yolk + 1  
TBSP of milk

1 cup of Nutella



## NUTELLA MORNING COOKIES

By Caterina Romano's kitchen

## DIRECTIONS

1. For best results, all your ingredients need to be at room temperature.
2. Use a stand mixer with a paddle. In the bowl, beat together the butter and sugar for 2-3 minutes. Add the yogurt and egg and continue mixing until all ingredients are well combined.
3. Do a scrape down. Set aside and begin with the dry ingredients.
4. Please sift the flour before measuring it.
5. In a large bowl stir together the flour & baking powder.
6. With your mixer on stir, add the dry ingredients to the wet one tablespoon at a time. When the dough clears itself from the sides of the mixer bowl, the dough is ready.
7. Divide the dough into two portions. Plastic wrap each portion and refrigerate for 45 minutes.
8. Prepare a baking tray lined with parchment paper.
9. Weigh each cookie to 50 grams.
10. Roll the dough pieces into a smooth ball. Using a rolling pin, flatten the ball into a small circle.
11. Add a full teaspoon of Nutella to the middle of the cookie. Pinch the two ends together and roll over. Repeat the same with the two sides. Turn upside down and flatten with your hands shaping the cookie into a rectangle. Transfer to your baking tray.
12. Preheat the oven to 390 DF.
13. Use a pastry wheel (cutter with the ridges) cut through the cookie 3 times. Reverse the side and cut two more lines. The cuts need to be deep so the Nutella can be seen.
14. Coat the top of the cookies with an egg wash.
15. Bake for 11-13 minutes or until golden brown.
16. Allow the cookies to cool before serving.
17. Transfer the cookies to a serving dish.

**ENJOY THE NUTELLA MORNING COOKIES**