



# NUTELLA SEA SALT COOKIE



## WHAT YOU NEED



Pillsbury™ Egg Free  
Tea Time Chocolate 900 g



Refined Flour 100 g



Water 50 g



Cookie Margarine 300 g



Ammonia 2 g

Nutella 500 g



Sea Salt 50 g



Choco Chips  
(as required)



## METHOD

1. In a mixing bowl, cream the fat using the paddle attachment till it gets soft and fluffy.



2. Mix refined flour, premix and ammonia together.



3. Now, add water.



4. Mix on medium speed for 2-3 minutes to form a soft dough.



5. Make 50g dough balls.



6. Stuff the dough balls with nutella.



7. Flatten and garnish them with sea salt and choco chips.



8. Bake at: 170° C.



9. Bake for: 15-20 minutes.