



RECIPES

HAZELNUT CHOCOLATE-FILLED COOKIE



INGREDIENTS

400g	Prima Cookie Mix
125g	Butter, softened
1 no	Egg
As Desired	Hazelnut Chocolate Spread

PROCEDURE

1. Pipe hazelnut chocolate spread into a thin rope and freeze it.
2. In a large bowl, whisk Prima Cookie Mix, butter and egg until a smooth dough is formed.
3. Remove the hazelnut chocolate from the freezer and wrap the dough around it.
4. Cut the dough into desired thickness and place it on a greased baking paper.
5. Bake at 170°C for 12 minutes or until edges are brown.
6. Cool on a wire rack before serving or storing.