



Inspire. Bake. Delight.

NUTELLA PECAN BUTTON COOKIES

Soft, chewy cookies loaded with Oreo crumbs and pecans, topped with a rich Nutella center.



INGREDIENTS

NUTELLA PECAN COOKIES DOUGH:

- SCS Salted Butter 250 g
- Brown Sugar 120 g
- Caster Sugar 50 g
- Egg (Grad B) 1 Nos
- All Purpose Flour 350 g
- Baking Powder 1 g
- Baking Soda 2 g
- Oreo Biscuit Crumbs 100 g
- Pecan Nut (Chopping) 100 g

TOPPING:

- Nutella Spread 320 g

PREPARATIONS



- 1 Whisk the all-purpose flour, baking soda and baking powder together in a large bowl. Set aside.



- 2 In a medium bowl, add SCS salted butter, Caster sugar and brown sugar mix until well combined.



- 3 Add egg, vanilla essence and mix until combined. Pour dry ingredients and mix until well combined.



- 4 Add Oreo crumbs and pecan nut into a mixing bowl and continues mix until combined.



- 5 The dough will be very soft, thick, and appear greasy.



- 6 Using a piping bag to piping this cookies. On the middle of the cookie's dough make a small hole to piping the Nutella spread.



- 7 Preheat oven to 140 °C baking time 21 minutes.