

# Nutella-Filled Cookies

Préparation : 20 min • Cuisson : 10 min

## Ingrédients

- 250g flour
- 3g baking powder
- 3g baking soda
- 150g sugar
- 1 pinch of salt
- 100g butter
- 1 egg
- 100g dark chocolate chips

## Préparation

1. Here I am again with a very, very quick recipe that only requires a few minutes of baking time, a significant advantage with the current temperatures!
2. These are chocolate chip cookies, filled with a heart of spread, in short, the perfect snack. If needed, you can prepare them in advance and leave the cookie dough balls in the freezer, baking them whenever you want by increasing the baking time by about 2 minutes.
3. Ingredients: I used Valrhona chocolate chips: code ILETAITUNGATEAU for 20% off the entire site (affiliate).
4. Start by preparing 10 balls of spread on a baking sheet lined with parchment paper, and place them in the freezer.
5. Next, mix the flour, baking powder, baking soda, salt, and sugar, then add the butter and blend until crumbly.
6. Incorporate the egg to form a dough ball, then add the chocolate chips.
7. Place the dough in the refrigerator for at least 30 minutes, then divide the dough into 10 equal pieces.
8. Flatten them and place a frozen ball of spread in the center of each piece.
9. Close the dough around the spread to form a sealed ball.
10. Place the balls on a baking sheet lined with parchment paper, then bake immediately in the preheated oven at 190°C for about 12 minutes.
11. Let the cookies cool on the sheet to harden, then enjoy!

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