
Healthy Nutella Oat Cookies

Cook Time: 10 min

prep Time: 5 min

total Time: 15 min

servings: 12

Ingredients:

1/2 cup (140g) healthy Nutella

1 egg, lightly beaten

2 tablespoons (30ml) honey or maple syrup

1/2 teaspoon vanilla (optional)

1/4 teaspoon salt (optional)

1/2 cup (50g) rolled oats

1/4 cup (40g) dark chocolate chips

Instructions:

In a medium bowl whisk healthy Nutella with the egg, honey, vanilla, and salt until smooth. Add the oats and chocolate chips and fold in until combined. Cover the bowl and store in the fridge for at least an hour. Pre-heat the oven to 350F or 160C. Prepare a baking sheet with parchment paper or a silicone mat and set aside.

Take a rounded tablespoon size of dough and place on the baking sheet about 2 inches, or 5cm apart. Bake for 10-12 minutes, until the cookies are no longer wet, but still soft. They will firm up a little as they cool, but still be soft.

Enjoy a few minutes after they come out of the oven when the chocolate chips are still gooey.

Notes:

Store in an airtight container at room temperature for 3 days or in the fridge for 5 days. Best enjoyed on the same day and warm from the oven.