

# Mini Nutella Pods

(Mauri Classic Chocolate Cookie Mix)



	<i>Weight (gm)</i>
Mauri Classic Chocolate Cookies Mix	500
Egg	55
Butter	210
Nutella / Chocolate Hazelnut pastes	1 bottle

1. Using paddle attachment, blend all the ingredients at low speed for 1 min. Scrap down the bowl.
2. Change to medium speed and mix for 1 min.
3. Make small cookie balls (about 6g) and make a hole in the ball. Place it into the cookie cups.
4. Bake at 160°C for about 20 - 25 mins.
5. Remove from oven and let it cool before packing.
6. Fill the cups with Nutella or Chocolate Hazelnut Paste.

\*Filling Options: You may fill the cups with Peanut Butter or Chocolate Ganache as other variations. You can top with various types of nuts for variations.

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