



## Nutella Roll Out Cookies

Chocolate- hazelnut-salted caramel- All the flavors you love in one wonderful cookie!

- 1 cup butter, softened
- 1 cup white granulated sugar
- ½ cup brown sugar
- 4 oz. cream cheese (1/2 block)
- 1 large egg
- 1 cup Nutella
- 1 tsp. salt
- 1 tablespoon Cookie Nip
- 4 cups all purpose flour

Using a stand mixer and dough hook, cream butter, sugar, brown sugar, cream cheese and egg. Add Nutella, salt, and Cookie Nip and mix. Finally, fold in flour and mix until it becomes a soft ball of dough and pulls away from the side of the bowl.

Roll out ¼" thick between two sheets of parchment. Cut cookies in any shape needed. Bake for 15 minutes on 375. You can stop right there. These cookies are soft and delicious and need no frosting but don't get carried away. You can use flood frosting to decorate, fudge to drizzle on top or try this wonderful cream cheese buttercream.

Frosting- Cream Cheese buttercream

- 2 sticks butter, softened
- 4 oz. cream cheese, (1/2 block)
- 2 tablespoons Swiss Mocha coffee mix
- 2 tablespoons hazelnut coffee creamer
- 1 tsp. Cookie Nip
- 4 cups powdered sugar

Mix ingredients until creamy. If too thick, thin with coffee creamer. Pipe onto cookies.