

Jazz in the Kitchen

Triple Chocolate No Bake Nutella Cookies

Inspired by The Novice Chef, [Nutella No-Bake Fudge Cookies](#)

Ingredients:

1/2 cup milk (I use skim)
1/2 cup butter (1 stick)
2 tablespoons cocoa powder
2 cups white sugar
3 cups quick-cooking oats
1/2 cup Nutella
1/4 cup chocolate chips
1/4-1/2 teaspoon almond extract (strong flavor, so base on your preference)
1/4 teaspoon sea salt
dash of ground cinnamon

Directions:

1. Measure out the oats, Nutella, chocolate chips, sea salt, and cinnamon into a bowl and set aside. Do the same with the almond extract in a separate dish or shot glass. (Must be added quickly and at once, this makes it really easy.)
2. In pot over medium heat, bring the milk, butter, cocoa powder, and sugar to a boil. Stir frequently to mix ingredients and prevent the mixture from scorching. When the mixture is bubbling, let it boil for at least a full minute, stirring frequently. They won't set up if you skip this step.
3. After boiling for one minute, remove the pot from heat and quickly stir in the ingredients measured out in step 1.
4. Drop spoonfuls of the mixture onto wax paper to cool. Let cool for at least one hour. Store in air-tight containers. Enjoy!