

## **Giant Nutella Pecan Pizza Cookie**

- 1 c Nutella
- 10 T flour
- 1 egg, beaten
- 3/4 c pecan halves

Preheat oven to 350F.

In a large bowl, combine egg and Nutella. Gradually add the flour, 2 tablespoons at a time, mixing well. Intermittently sprinkle the mat, the dough and the rolling pin with a little flour as you roll out the Nutella dough, until it is flat and even.

Stud the dough with pecans, helter-skelter or in a pattern, pushing down to embed them.

Bake for 10 minutes, then allow it to cool before serving. Served whole or break into pieces.

For a special treat, serve with fresh fruit and ice cream. You can also crumble the cookie and use for a base or topping in a baked dessert. Serves 12-14.

**Jittery Cook**