

**Nutella Crumble Bars**

**Ingredients:**

**Crumble**

- 1000g Macphie Soft & Chewy Cookie mix
- 280g butter
- 70g oats
- 45g hazelnuts

**Filling**

- 170g Belcolade Milk Chocolate
- 180g Macphie GlenDelight (or whipping cream)
- 300g Nutella
- 115g icing sugar



**Method:**

- Combine cookie mix, oats and butter to form a cookie crumble
- Divide mix in half and line the bottom of the tin, press down bake at 190°C for 8-10 mins the leave to cool
- Add hazelnuts to the second half of the mix
- To make the filling melt together the chocolate, Nutella and whipping cream
- Add the icing sugar and stir to combine
- Spread the filling evenly on the baked layer of cookie
- Sprinkle the crumble evenly over the chocolate filling and lightly press down
- Bake for 25-30 mins at 190°C
- Cool and slice as desired