

Nesquik Nibbles



Turn your Nesquik into nibbles in just a few simple steps! Finish off these cookies with a drizzle of cinnamon icing and you'll have an afternoon snack the whole family can enjoy.

Makes: 24 biscuits

Prep Time: 15 minutes Cook Time: 8 minutes

Difficulty: Easy

Ingredients:

120g plain flour

$\frac{1}{4}$ tsp baking soda

70g buttery baking spread, melted

80g [Nesquik Chocolate Milkshake Powder](#)

65g brown sugar

80g plain low-fat yoghurt

1 tsp vanilla extract

For the topping:

100g icing sugar

40ml semi skimmed milk

$\frac{1}{2}$ tsp cinnamon

You will also need:

A large baking tray lined with baking paper

Method:

1. Preheat the oven to 175c / fan 160c / Gas Mark 4.

2. Combine the flour, baking soda and salt in a small bowl and set aside. Add the butter, Nesquik and brown sugar to a large bowl and mix until it resembles coarse sand. Stir in the yoghurt and vanilla extract.

3. Add in the flour and mix until everything is combined. Use a tablespoon to drop the mix onto the prepared baking trays and place in the oven.

4. Bake for 8-10 minutes and then remove from the oven. When the cookies have cooled slightly, remove to wire racks to cool completely.
5. In a small bowl, combine the icing sugar, milk and cinnamon until completely smooth. Drizzle over the cooled cookies. Keep any leftovers in an airtight container for up to 2 days.

Each Nesquik Nibble typically contains:

Energy	Fat	Saturates	Sugars	Salt
341 kJ 81 kcal	2.3 g	0.9 g	9.8 g	0.08 g
4%	3%	5%	11%	1%

of an adults Reference Intake (RI)*

Energy per 100g: 1659 kJ / 394 kcal