

Nutella Cookie Pie - The Sweetheart Treat You'll Want Every Valentine's Day

Valentine's Day Nutella Cookie Pie - A Romantic, Goopy Chocolate Delight



OVEN
350°F

TIME
25 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 pre-made pie crust
- 1/2 cup unsalted butter, softened
- 1/2 cup brown sugar
- 1/4 cup granulated sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup Nutella
- 1/4 cup chocolate chips (optional)

How to Make It:

1 Prep the Oven & Crust:

2 Make the Cookie Dough:

3 Fold in the Nutella:

4 Bake the Pie:

5 Cool & Serve:

Tips for the Best Cookie Pie:

Don't overbake - The center should be a little soft for that goeey, rich texture.

Chill the dough (optional) before baking if you want a thicker, puffier cookie layer.

Top it with heart-shaped sprinkles, powdered sugar, or a scoop of vanilla ice cream.

Serving Ideas & Pairings:

A glass of milk or hot cocoa

Whipped cream and fresh raspberries

A drizzle of melted chocolate or caramel

Chocolate Oreo Hearts - another romantic no-bake win.

Hot Chocolate Cookie Cups - cute and cozy for date night.

Cake Mix Cookies - perfect if you're short on time.

Storage Tips:

Room Temp: Store in an airtight container for up to 3 days.

Refrigerator: Lasts up to a week.

Reheating: Warm individual slices in the microwave for that just-baked gooeyness.

More Recipes You'll Love:

Copycat Neiman Marcus Chocolate Chip Cookies

The Easter Cookies Everyone's Talking About

DIRECTIONS

1. **Prep the Oven & Crust:** Preheat your oven to 350°F (175°C). Place your pre-made pie crust in a 9-inch pie pan and set aside.
2. **Make the Cookie Dough:** In a large mixing bowl, cream together the butter, brown sugar, and granulated sugar until fluffy. Add the egg and vanilla extract, beating until smooth.
3. In a separate bowl, whisk together the flour, baking soda, and salt. Gradually mix the dry ingredients into the wet mixture until fully incorporated.
4. **Fold in the Nutella:** Gently swirl the Nutella and chocolate chips (if using) into the cookie dough-don't overmix! You want those gooey Nutella pockets in every slice.
5. **Bake the Pie:** Press the cookie dough evenly into the pie crust. Bake for 20-25 minutes, or until the edges are golden and the center is set but soft.
6. **Cool & Serve:** Let the pie cool slightly before slicing. Serve warm or at room temperature.
7. **Tips for the Best Cookie Pie:** Don't overbake - The center should be a little soft for that gooey, rich texture.
8. Chill the dough (optional) before baking if you want a thicker, puffier cookie layer.
9. Top it with heart-shaped sprinkles, powdered sugar, or a scoop of vanilla ice cream.
10. **Serving Ideas & Pairings:** This Nutella cookie pie pairs beautifully with:
11. A glass of milk or hot cocoa
12. Whipped cream and fresh raspberries

13. A drizzle of melted chocolate or caramel
14. Want more fun : Valentine's sweets? Try these:
15. Chocolate : Oreo Hearts - another romantic no-bake win.
16. Hot : Chocolate Cookie Cups - cute and cozy for date night.
17. Cake : Mix Cookies - perfect if you're short on time.
18. Storage Tips: Room Temp: Store in an airtight container for up to 3 days.
19. Refrigerator: Lasts up to a week.
20. Reheating: Warm individual slices in the microwave for that just-baked goeyness.
21. More Recipes You'll Love: Copycat Neiman Marcus Chocolate Chip Cookies
22. The : Easter Cookies Everyone's Talking About
23. Final Thoughts: This Valentine's Day Nutella Cookie Pie isn't just dessert-it's love baked into every bite. With its indulgent filling, crisp edges, and chocolate-swirled goodness, it's the kind of treat that makes any celebration a little sweeter.
24. Tried it? Tag @chefmaniac or drop a comment-we'd love to see your delicious creation! ???

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/nutella-cookie-pie-the-sweetheart-treat-youll-want-every-valentines-day/>