

# Thumbprint cookies by Nutella<sup>®</sup> recipe

Medium

30 min



## INGREDIENTS

FOR 6-8 SERVINGS

350 g flour

130 g almond flour

120 g brown sugar

A pinch of salt (1/8 and 1/16 teaspoon)

3 egg yolks

200 g cold butter

50 g dark chocolate shavings

15 g Nutella<sup>®</sup> per cookie

## METHOD



- 1 | Preheat oven to 190 °C and sprinkle flour on your kitchen counter.



- 2 | Put the flour, almond flour, sugar, salt, 3 egg yolks and pieces of cold butter together on the counter or in a bowl.



- 3 | Knead the dough shortly and mix in the chocolate shavings.

**4**

Refrigerate for 30 minutes. Once removed, cut them down so that they are one finger in width.

**5**

Space out cookies on a baking parchment, press them with your thumb and bake them for 10-12 minutes.

**6**

Decorate with Nutella® for the topping.

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