

RECIPE

Nutella® Thumbprint Cookies by Katherine Sabbath

Easy

1 h 0 min



INGREDIENTS

FOR Makes 25-30 Thumbprint Cookies

For the Cookie Base:

4/5 cup (200g) unsalted butter, at room temperature

1/2 cup (110g) caster (superfine) sugar

1 teaspoon vanilla bean paste

1 egg, chilled

2 1/3 cups (350g) plain (all-purpose) flour

1/2 teaspoon sea salt

For the Topping:

200g Nutella

80g roasted hazelnuts, crushed



To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!

METHOD

- 1 Preheat the oven to 160°C (315°F) fan-forced. Line two baking trays with baking paper.
- 2 Using a hand-held mixer or a stand mixer fitted with the paddle attachment, beat the butter and sugar for 5 minutes, or until light and fluffy.
- 3 Add the vanilla and egg and beat until well combined. Add the flour and salt and beat until just combined.
- 4 Roll the dough into tablespoon-sized mounds and place onto the trays 2 cm (3/4 inches) apart. Use your finger or the end of a wooden spoon to make a dent in the centre of each cookie.
- 5 Bake the cookies for 20 minutes, or until just golden. Leave the cookies on the trays and while still warm, pipe or dollop Nutella into each dent and sprinkle crushed hazelnuts on top.
- 6 Tasty Tip: These thumbprint cookies can be stored in an airtight container in a cool, dry place for up to 1 week, or in the refrigerator for up to 3 weeks.

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