

Gingerbread Cookies by Nutella® recipe

Medium

2 h 0 min



INGREDIENTS

FOR 20 servings

- 1/4 cup soft butter
- 1/4 cup brown sugar
- 2 1/2 tbsp of honey
- 1 egg yolk
- 1 1/2 cups of flour
- 1 tsp gingerbread spice mix
- 1/2 tsp baking soda
- Pinch of salt
- 1/2 cup icing sugar
- 1 tbsp lemon juice
- 1 tbsp of Nutella® per sandwich cookie

METHOD



1

Preheat the oven to 325° F and position the baking rack in the middle of the oven. In a bowl, mix the butter with the sugar and the honey then add the egg yolk. In a second bowl, mix flour, spices and baking soda. Add the flour mixture into the first bowl and knead for 1 minute. Wrap in cling film and chill for 1 hour.



2

Roll the dough on a sheet of parchment paper until a thickness of 4 mm.



3

Cut out biscuits using a gingerbread man cookie cutter. Arrange the biscuits onto a baking tray lined with baking paper and bake for 8-9 minutes or until slightly golden. Leave to cool down on the tray for 15 minutes.

**4**

Spread one biscuit with 1 tbsp of Nutella® and assemble 2 gingerbread men to make a sandwich cookie. To make the icing, mix the icing sugar with the lemon juice, half a teaspoon at a time, until you get a smooth paste then transfer to a piping bag. Decorate each cookie with icing as you cherish the moment – and think of the sweet family memories to come.

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