

RECIPE

Cinnamon Nutella® Swirl Sandwich Cookies

Hard

4 h 0 min



INGREDIENTS

for 8 portions

115 grams butter, softened

115 grams cream cheese, softened

160 grams all-purpose flour

4/1 teaspoon salt

50 grams sugar

1 teaspoon ground cinnamon

75 grams Nutella®



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

METHOD

- 1** | In a large bowl, beat butter and cream cheese until creamy for about 2 minutes. Gradually beat in flour and salt until mixed well. Wrap dough in plastic wrap and refrigerate for 1 hour or until dough is firm enough to roll. Meanwhile, in a small bowl, mix sugar and cinnamon; set aside.
- 2** | On a lightly floured surface, roll dough into 15" by 12" rectangles and trim the edges. Sprinkle cinnamon-sugar evenly over the dough.
- 3** | Starting from the long side, tightly roll the dough into a log. Cover with plastic wrap and refrigerate until firm for about 2 hours.
- 4** | Preheat oven to 180°C. Remove log from fridge; with a serrated knife, cut log crosswise into 1/4 inch thick slices. Place cookies on ungreased cookie sheet, flatten slightly with the palm of your hand and bake for 10-12 minutes or until lightly browned. Transfer cookies to wire rack to cool.
- 5** | To make the sandwich cookies, spread or pipe Nutella® onto the inside of one cookie; top with another cookie.