

# Heart Christmas Cookies by Nutella®

Easy

40 min



## INGREDIENTS

**FOR 15 servings**

1 egg

250 g flour

135 g butter

100 g sugar

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

15 g Nutella® per cookie

# HOW TO MAKE HEART CHRISTMAS COOKIES



1

In a large bowl, mix the butter with the sugar together with a stand or handheld electric mixer. Add the egg and gradually the sieved flour, scraping down the sides of the bowl to ensure all ingredients are mixed.



2

Leave the cookie dough to rest in the fridge for a couple of hours. Once firm, roll out the dough on a clean surface to a thickness of approx. 3 mm.



3

Pre-heat the oven to 375°F. Use pastry cutters in the shape of a heart to cut out your cookie dough and place on a baking tray lined with parchment paper. Ensure there is at least an inch between the cookies.

**4**

Bake for 15 minutes.

**5**

Once your heart-shaped cookies have cooled down, top with Nutella® (1 tbsp per serving) for the perfect Christmas cookie.

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#nutellawithlove**