

Heart Cookies by Nutella® recipe

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

METHOD

In a bowl, mix together the butter with the sugar. Add the egg and gradually the sieved flour.

Leave the batter to rest in the fridge for a couple of hours. On a clean surface roll out the dough to a thickness of approx. 3 mm.

Use pastry cutters in the shape of a heart to make different biscuits.

Bake them in a pre-heated oven at 190°C for 15 minutes on parchment paper.

Let the cookies cool down and decorate them with Nutella® (15g per serving).



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