RECIPE

Shortbread cookies with Nutella® & bananas

Easy | 15 min

INGREDIENTS

for 16 portions

4 Slices of white bread (or, as per tradition, original Scottish shortbread)

2 Bananas

Nutella® (15 g/portion)

Minced almonds

A little fat for searing (e.g. coconut fat)

Round cookie cutter / glass (diameter: approx. 5 cm)

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

METHOD

1 Use a round cookie cutter or a glass (diameter: approx. 5 cm) to cut some circles out of the slices of white bread.

2 Lightly brown both sides of each white bread circle in a pan with a little bit of fat and let them cool down on a rack.

3

Spread Nutella® on the circles, decorate each one with two slices of banana and sprinkle them with the minced almonds (those who wish to do so can lightly brown the almonds first).

Finally, arrange the decorated cookies on a serving plate and present them to your loved ones for a specially-baked treat.

Share the recipe with the hashtag #nutellarecipe

What is better than shortbread cookies? Only shortbread cookies with Nutella® and bananas, of course!