

Christmas Shortbread Sandwich with Nutella®

Easy

1 h 20 min



INGREDIENTS

for 20 portions

170g flour

55g granulated sugar

100g soft butter

a pinch of salt

$\frac{3}{4}$ teaspoon (1.5g) gingerbread spice mix

100g Nutella®

METHOD



1

In a bowl, mix all the ingredients together, except for the Nutella®, and knead for 1-2 minutes until the dough becomes pliable.



2

Roll out the dough between 2 sheets of baking paper until a thickness of around 4 mm.



3

Cut out the dough using a cookie cutter or any other small shape you can create by yourself on a cardboard sheet and use it as a stencil.

Refrigerate for 30 minutes.

4

Preheat the oven to 160°C (320°F) and position the baking rack in the middle of the oven.

Transfer the biscuits onto a baking tray lined with baking paper. Bake for 10-11 minutes, remove from the oven and let them cool down on the tray.

Fill a piping bag fitted with a small nozzle (about 2 mm) with the Nutella®, pipe 5g of Nutella® on half of the biscuits and assemble with the other half.

Eventually, decorate your sandwiches with Nutella®.

**Et voila!**