

Christmas Biscuit Sandwich with Nutella®

Easy

1 h 20 min



INGREDIENTS

for 14 portions

140g powdered sugar

260g soft butter

2 egg yolk

440g flour

210g Nutella®

METHOD



1

Mix all the ingredients...



2

...until the dough comes together.
Cover the bowl with a cling film and put in the fridge for 30 minutes.



3

Roll out the dough on a sheet of parchment paper until a 4 mm thickness.

**4**

Cut out biscuits using a 7 cm diameter round cookie cutter.

Sprinkle the stamp with flour and knock off if too much flour.

Then, press the cookie stamps to get footprints onto your cookies, making sure the contours on the cookies come out (do not press too hard otherwise the dough will stick to the stamp).

**5**

Preheat the oven at 180°C (356°F) and position the baking rack in the middle of the oven.

Using a baking tray lined with parchment paper, bake the biscuits for 12-15 minutes.

Remove them from the oven and let them cool down.

Then, spread half of the biscuits with 15g of Nutella® and assemble with the rest of biscuits.

Et voila!