

Thumbprint cookies by Nutella®

Medium

30 min



INGREDIENTS

for 6-8 servings

- 350 g flour
- 130 g almond flour
- 120 g brown sugar
- A pinch of salt
- 3 egg yolks
- 200 g cold butter
- 50 g dark chocolate shavings
- 1/2tbsp. Nutella® per cookie

METHOD

**1**

Preheat oven to 190 °C and sprinkle flour on your kitchen counter.

**2**

Put the flour, almond flour, sugar, salt, 3 egg yolks and pieces of cold butter together on the counter or in a bowl.

**3**

Knead the dough shortly and mix in the chocolate shavings.

**4**

Refrigerate for 30 minutes. Once removed, cut them down so that they are one finger in width.

**5**

Space out cookies on a baking parchment, press them with your thumb and bake them for 10-12 minutes.

**6**

Decorate with Nutella® for the topping.

**Share the recipe with the hashtag
#nutellarecipe**