

Gingerbread men biscuits with Nutella®

Medium

2 h 10 min



INGREDIENTS

for 20 biscuits

60g soft butter

50g brown sugar

60g honey

1 egg yolk

190g flour

2g gingerbread spice mix

2,5g baking soda

a pinch of salt

120g Nutella®

50g icing sugar

1tbsp lemon juice

METHOD

**1**

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

In a bowl, mix the butter with the sugar and the honey then add the egg yolk.

In a second bowl, mix flour, spices and baking soda.

Add the flour mixture into the first bowl and knead for 1 minute.

Wrap in cling film and chill for 1 hour

2

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



**3**

Cut out biscuits using a gingerbread man cookie cutter (or any other small shape, like a glass for example)

Arrange the biscuits onto a baking tray lined with baking paper and bake for 8-9 minutes or until slightly golden. Leave to cool down on the tray for 15 minutes

**4**

Spread one biscuit with 6g of Nutella® and assemble 2 gingerbread men

To make the icing, mix the icing sugar with the lemon juice, half a teaspoon at a time, until you get a smooth paste then transfer to a piping bag. Decorate each biscuit with icing.

Tarfinizi #nutellarecipe etiketiyle paylaşmayı unutmayın!