

Heart Cookies by Nutella®

Easy

40 min



INGREDIENTS

FOR 15 SERVINGS

- 1 egg
- 250 g flour
- 135 g butter
- 100 g sugar
- a pinch of salt (1/8 and 1/6 teaspoon)
- 15 g Nutella® per cookie

METHOD

- 1 In a bowl, mix together the butter with the sugar. Add the egg and gradually the sieved flour.
- 2 Leave the batter to rest in the fridge for a couple of hours. On a clean surface roll out the dough to a thickness of approx. 3 mm.
- 3 Use pastry cutters in the shape of a heart to make different biscuits.
- 4 Bake them in a pre-heated oven at 190°C for 15 minutes.
- 5 Let the cookies cool down and decorate them with Nutella® (15 g per serving).

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