

Biscuits with Nutella®

Hard

10 Portions

40 min



INGREDIENTS

for 20 biscuits / 10 portions

450 g Plain flour

100 g Powdered hazelnut

150 g Cane sugar

160 g Butter

1 Egg

180 g Maple syrup or honey

Salt to taste

For decoration

150g Nutella® – 1 heaped tsp of Nutella® (15g) per portion

Hundreds and thousands

METHOD



1 | Mix together all of the dry ingredients: flour, sugar, powdered hazelnut and a pinch of salt. Add the softened butter and mix again. Beat the egg together with the maple syrup or honey, then add to the mix.



2 | Mix together until you have a homogenous mixture, but without overworking it. If the dough is too sticky, add a pinch of flour. Press it into a ball, cover it with a tea towel and place it in the fridge for at least two hours.



3

Pre-heat your oven to 180°C. Place the dough on a floured surface. Do not take too much time before putting it in the oven to avoid it going soft. Quickly cut out the desired shapes using biscuit cutters. Leave the first half of the biscuits as they are (full shape) and create little spaces in the second half of them using smaller cutters. Place the biscuits onto a baking tray covered with baking paper and bake for 12 minutes. Allow the biscuits to cool thoroughly before decorating them.



4

Put a teaspoon of Nutella® in the middle of each "full" biscuit and then put one of the "empty" biscuits on top of it. Finish off the decoration by adding some hundreds and thousands and a touch of Nutella® with a piping bag (spout: 2 or 3 mm).

Excitement never goes out of style. Share the recipe with the hashtag #nutellarecipe

When you try our **biscuits with Nutella® recipe**, your imagination can only make them even more delicious. Unleash your creativity and bring excitement to your kitchen with a recipe that seems positively legendary.