

Hazelnut cookies with Nutella[®] hazelnut spread

Medium

4 h 0 min



INGREDIENTS

for 24 servings

- 2 cups ground hazelnuts
- 1 2/3 cups all-purpose flour
- 1 1/2 cups confectioners' sugar
- 3/4 cup butter, softened
- 2 egg yolk
- Pinch of salt
- 1/2 cup Nutella[®] hazelnut spread

METHOD



- 1 In a large bowl, knead together hazelnuts, flour and sugar. Mix in butter, egg yolk and salt until combined. Form into ball; wrap in plastic wrap. Refrigerate for 3 hours.



- 2 Preheat oven to 300 degrees F. Roll dough into 48 small balls, about 2 tsp each. Arrange balls, about 2 inches apart, on parchment paper-lined baking sheets.

Bake, in batches, for about 18 minutes or until just set and lightly golden brown. Let cool completely on cooling rack.



- 3 Spread or pipe 1 tsp Nutella[®] hazelnut spread over the bottoms of half of the cookies. Sandwich with remaining cookies.