

Holiday Cutout Cookies with Nutella® hazelnut spread

Medium

2 h 40 min



INGREDIENTS

for 10 servings

3 hard-boiled egg yolks, cooled

1 cup all-purpose flour

1/2 cup starch (potato or corn)

1/2 cup confectioners' sugar

1 vanilla pod or 1/2 tsp vanilla extract

2/3 cup soft butter, cubed

Pinch of salt

2/3 cup Nutella® hazelnut spread

METHOD



1

Sift egg yolks into small bowl.

In separate bowl, sift together flour, starch and confectioners' sugar.



2

Mix together butter, egg yolks, flour mixture, vanilla seeds or extract and salt until combined (do not overwork mixture).



3

Cut dough in half; roll out each half onto parchment paper into 1/4-inch thickness.

Cover dough and refrigerate for at least 2 hours or up to 8 hours.



4

Using 3-inch round cookie cutter, cut out 20 rounds from dough.

Using Christmas-shaped cookie cutters, cut out shapes from half of the rounds.

Bake in 350°F oven on baking sheets lined with parchment paper on middle rack for 8 to 10 minutes or until lightly golden.

Let cool on racks.



5

Fill pastry bag with Nutella® hazelnut spread and pipe onto cookies without cutouts; top with cutout cookies, pressing gently to allow Nutella® hazelnut spread to flow out of cutouts slightly.