

Cinnamon star cookies with Nutella® hazelnut spread

Medium

1 h 5 min



INGREDIENTS

for 24 cookies

2 egg whites

1 1/3 cups confectioners' sugar, divided

2 2/3 cups ground hazelnuts

1 1/2 tsp ground cinnamon

1/2 cup Nutella® hazelnut spread

1 tsp of lemon juice

METHOD

**1**

Preheat oven to 250°F; position rack in center of oven.

Using a mixer, beat together the egg whites and 1 1/4 cups confectioners' sugar for 4 to 5 minutes or until soft peaks form.

Reserve 2 tbsp into a small bowl for the icing used later – combine only this portion with 1 tsp of lemon juice

**2**

Gently mix hazelnuts and cinnamon into remaining egg white mixture until combined.

3

On work surface, roll out dough between 2 sheets of parchment paper to 1/8 inch thickness. Using a 2 inch star cookie cutter, cut out 48 cookies, re-rolling scraps once.

Arrange cookies on 2 parchment paper-lined baking sheets. Using 1/2 inch round cookie cutter, cut out rounds in the center of half of the cookies (these will be tops of sandwich cookies).

Spread "icing"-like mixture on the top of the cookie (with the cut out) using a teaspoon.



4

Bake, in 2 batches, for about 10 minutes or until cookies are set. Let cool completely. Spoon Nutella® hazelnut spread into piping bag fitted with small round tip. Pipe 1 tsp Nutella® hazelnut spread onto half of the cookies (without round cut outs).

Dust remaining cookies with remaining confectioners' sugar; place over Nutella® hazelnut spread on bottom halves of cookies.

Tips:

Substitute pumpkin pie spice or gingerbread spice for cinnamon, if desired.

If desired, bake cookies in advance; fill with Nutella® hazelnut spread just before serving.

