

# Vanilla crescents with Nutella<sup>®</sup> hazelnut spread

Easy

1 h 40 min



## INGREDIENTS

for 16 cookies

1 whole vanilla bean or 2 tsp vanilla extract

1/2 cup butter, cut into cubes and softened

3 tbsp sugar

1 1/4 cups flour

1/4 cup almond flour

2/3 cup Nutella<sup>®</sup> hazelnut spread

## METHOD



- 1 Split the vanilla bean lengthwise with a knife; scrape out seeds or use vanilla extract if desired.



- 2 In a large bowl, combine butter, sugar and vanilla seeds/extract; stir in flour and almond flour until dough comes together. Cover with plastic wrap; refrigerate for 30 minutes.



- 3 Preheat oven to 350°F. Take small amount of dough and roll into crescent shape; place on parchment paper-lined baking sheet.

Repeat with remaining dough to make 16 cookies.

Bake on center rack for about 15 minutes or until lightly golden. Remove from oven; let cool completely on baking sheet.

**4**

Meanwhile, scoop Nutella<sup>®</sup> hazelnut spread into a small bowl set over small pan of boiling water; let stand for about 5 minutes or until softened. Dip half of each cookie into Nutella<sup>®</sup> hazelnut spread; let stand for about 20 minutes or until cool.