

Almond shortbread cookies with Nutella[®] hazelnut spread

Medium

3 h 0 min



INGREDIENTS

for 30 servings

- 3 cups pastry flour
- 1/2 cup confectioners' sugar
- 1/2 cup almond flour
- 1 tsp fine salt
- 1 cup cold butter, cut into cubes
- 1/2 cup Nutella[®] hazelnut spread
- Sugar pearls, for decorating

METHOD



- 1 | Sift together flour and confectioners' sugar. Add almond flour and salt. Using pastry cutter or fingers, mix in butter until incorporated (do not overmix).



- 2 | On sheet of parchment paper, roll out dough into 1/2-inch thickness. Cover with plastic wrap; refrigerate for 2 hours.



- 3 | Preheat oven to 350°F. Using cookie cutters, cut out desired shapes (trees, snowmen, stars, balls, etc.) from dough.

Transfer cookies to parchment paper-lined baking sheet; bake on center rack for about 15 minutes or until cookies turn golden brown. Remove from oven; let cool.

**4**

Spoon Nutella® hazelnut spread into small piping bag; decorate cookies with Nutella® hazelnut spread and sugar pearls.