

Thumbprint Cookies with Nutella[®]

Medium

30 min



INGREDIENTS

FOR 6-8 SERVINGS

2 3/4 cup of flour

1 cup almond flour

2/3 cup brown sugar

A pinch of salt (1/8 and 1/16 teaspoon)

3 egg yolks

3/4 cup of cold butter

1/4 cup dark chocolate shavings

1 tbsp Nutella[®] per cookie

METHOD

**1**

Preheat oven to 375 °F and sprinkle flour on your kitchen counter.

**2**

Put the flour, almond flour, sugar, salt, 3 egg yolks and pieces of cold butter together on the counter or in a bowl.

**3**

Knead the dough shortly and mix in the chocolate shavings.

**4**

Form rolls that are two fingers in width and let them stand in the refrigerator for 30 minutes. Take them out and cut them down to one finger in width.

**5**

Space out cookies on a baking parchment, press them with your thumb and bake them for 10-12 minutes.

**6**

Use 1/2 tbsp. of Nutella® for the topping.

**Share the recipe with the hashtag
#nutellarecipe**