



Nutella® alfajores

Cookies & Biscuits | Breakfast | Mid-afternoon | Christmas

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For 15 portions

- 225 gr Nutella
- 2 egg yolks
- 150 gr flour
- 200 gr corn starch
- 2 teaspoons baking powder
- 100 gr white sugar
- 150 gr butter
- 1 teaspoon grated coconut (just to decorate a little)

TOTAL PREPARATION TIME: 35 MIN

PREPARATION



1. Beat the butter with the sugar until you get a creamy texture.
2. Incorporate the egg yolks and mix until you get a homogeneous cream.
3. In another bowl, prepare another mixture with the solid ingredients: flour, starch, yeast and add it to the mixture of butter and yolks that you had prepared before.



4. When everything is integrated, form a ball with the dough and let it rest for 30 minutes covered with plastic wrap, so it does not dry out, in the fridge.
5. Preheat the oven to 180°C.
6. Sprinkle some flour on the table and stretch the dough with the help of a rolling pin until it is approximately 5 mm thick.



7. Cut cookies in a circular shape with a cookie cutter. When you have them cut, place them on a baking tray lined with parchment paper.

8. Cook the cookies for 10 minutes at 180°C and let them cool completely before filling.

PRESENTATION



1. Put Nutella in the central part of each cookie (you must be generous so that the Nutella falls a little) and place another cookie on top.

2. Then coat them with grated coconut all around them, sticking it to the Nutella.