



Smiley cookie

Cookies & Biscuits | Vegetarian | Breakfast | Mid-afternoon | Mid-morning | 60 Years

 | 30 minutes  | 

INGREDIENTS

90g of Nutella®
1 beaten egg
150g softened butter
1 vanilla pod
250 g flour + a little for the work surface
30 g ground almonds
90g icing sugar
1 pinch of salt

TOTAL PREPARATION TIME: 30 MIN

PREPARATION



Preheat the oven to 180°C.

In the bowl of a food processor fitted with the leaf, cream the butter and icing sugar. Add the eggs and the scraped vanilla pod.

Then add the flour and almond powder and finish mixing quickly until you have a smooth dough. Film and leave to cool for 1 hour.

Flour the work surface, roll out the dough to 4mm thick. Cut out halves using a smiley-shaped cookie cutter and other halves with a circle of equivalent size (if you don't have smiley-shaped cookie cutters, incise the dough with a knife to make eyes and mouth). The biscuits which are not cut will serve as the base.