



Christmas shortbread

Biscuits | Snacking, Breakfast | Christmas | Vegetarian

DIFFICULTY 🍳🍳🍳 PREPARATION TIME ⌚ 30MIN COST 🍷🍷🍷

FOR
4
PEOPLE

INGREDIENTS

For the biscuits:

- 250g flour
- 125g butter
- 125g sugar
- 1 egg
- 1 pinch of salt

For decorations:

- 60g Nutella®

PREPARATION

- 1/ Preheat the oven to 180°C.
- 2/ Mix butter and sugar. Add the egg and mix again.
- 3/ Then add the flour and the pinch of salt and mix.
- 4/ Wrap the dough and let it rest in the fridge for an hour.
- 5/ Using a rolling pin, roll out the dough to about 6mm.
- 6/ Use the cookie cutters of your choice to cut out the cookies.
- 7/ Bake for 10 minutes.
- 8/ When the cookies are cold, use a pastry bag to draw the outlines with Nutella®, as well as the decorations of your choice (dried fruit, hazelnuts, etc.). Use 15g of Nutella® on each cookie.