

Homemade Nutella® biscuits

Nutella® is a world-famous Italian brand. Its iconic jar and label make this brand instantly recognisable. Why not have a go at making these delicious Nutella® biscuits as a present for a loved one or as a sweet treat to yourself!



 **Preparation Time:** 20 minutes

 **Cooking Time:** 15 minutes

 **Serving:** 25-30 biscuits

Ingredients

- 300 g flour
- 70 g sugar
- 150 g butter
- 1 egg
- A pinch of salt
- Jar of Nutella

Step-by-Step

1

- In a mixing bowl mix the butter with the sugar and the salt.



- Add then the egg and the flour. Mix until a soft dough forms.
- Put the dough on the table and form a ball.



2

- Put it in the fridge and take it out after about 30 minutes.
- Put it on a lightly floured surface and knead briefly.
- Then roll out $\frac{3}{4}$ of it to 5mm thick.



- Cut, by hand or with cookie cutters, to circles of about 8 cm.
- Press in the middle of the circle so to create a higher edge of the circles. With a fork make some holes in the central part of the biscuit.
- Bake in the oven for about 15 minutes at 180°.



3

- In the meantime, roll out the other quarter of dough and cut some smaller circles and some decorations (e.g. hearts/stars ...). Decorate the circles as you prefer.
- Bake in the oven for about 15 minutes at 180°.



4

- Allow them to cool. Then put a spoon of Nutella on the bigger circle (the first that we baked) and on the top put the smaller circle (the second we baked).



Now you can enjoy your homemade Nutella biscuits!

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Congratulations!

you have completed the activity. Show this activity to your family and friends at school.

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