

Nutella Sugar Cookies

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Original recipe and notes at www.devamadeo.com



Details:

Yield: 10 cookies sandwiches/20 singles
Total time: 1 hours, including freezing and baking times.

Active Time: 10 minutes for making the dough, 10 minutes for cutting the cookies.
Baking time: about 10 minutes per baking tray.

Equipment: Mixer, parchment paper, plastic wrap paper, baking trays, cookie cutter of choice.

My Prep:

Ingredients:

- Unbleached all-purpose flour - 2 $\frac{3}{4}$ cups, 420g
- Baking powder - 1 Tsp, 5g
- Fine sea salt - $\frac{1}{2}$ Tsp, 3g
- Cardamom (optional) - $\frac{1}{4}$ Tsp
- Butter, slightly softened - 2 sticks, 16 TBSP, 226g
- Natural granulated sugar - 1 $\frac{1}{4}$ cup, 250g
- Egg - 1
- Vanilla extract - 1 Tsp
- Nutella - about $\frac{1}{2}$ cup
- Finely chopped pistachios and tiny rose petals if desired to decorate

Steps:

Place parchment paper in 1 or 2 baking trays that fit in your freezer.

In a medium bowl mix the 2 $\frac{3}{4}$ /420g cups of flour, the 1 teaspoon/5g of baking powder and the 1/2 teaspoons/3g of salt with a hand whisk.

In the bowl of a stand mixer with the paddle attachment put the 2 sticks/226g of butter and the 1 $\frac{1}{4}$ cup/250g of sugar and beat on medium speed (#4 on the Kitchen Aid) for 5 minutes, until the mixture looks grainy and pasty. Add egg and vanilla and mix. Scrap the butter-sugar mixture down the bowl and beat again for 2 minutes. Scrap down again.

Hibiscus Glaze

- Dried hibiscus flowers or tea bags
- 5 to 6 flowers, 1 bag
- Water - about $\frac{1}{2}$ cup + 3 to 4
TBSP
- Confectioner's sugar, sifted - 1
cup, 120g
- Lemon juice - a few drops

Suggested baking times for sugar cookies:

Thinner cookies ($\frac{1}{8}$ ") + chewier
consistency = 8 minutes

Thinner cookies + harder consistency
= 10 minutes

Thicker cookies ($\frac{1}{4}$ ") + chewier
consistency = 10 minutes

Thicker cookies + harder consistency
= up to 12 minutes

Decrease to the lowest speed (#1 on the Kitchen Aid). Add flour mixture, about half cup at a time (I like to use a small measuring cup and sprinkle flour through the opening of the mixer's pouring shield.)

Beat for 3 minutes. Dough should be a bit grainy to the touch but hold together when you press it with your fingers (see notes).

Press the whole dough with your hands forming a disk and wrap it with plastic paper. Optional to chill for about 10 minutes, just to give the dough some structure.

Place chilled dough between two pieces of parchment paper. Using a rolling pin stretch dough until the dough is between $\frac{1}{8}$ " to $\frac{1}{4}$ " thick, depending on your thickness preference. Peel the top parchment paper and, if there's any dough beyond your bottom parchment paper, cut it using a pizza cutter or sharp knife. Reserve the scraps. Pull parchment to the baking tray.

With your cookie cutters to cut the dough, leaving as little space as possible between each. Remember to make a cut out on every other cookie so you have an even number if making the sandwiches. Cut small cookies through the dough outside the large cookies. Place in the freezer for 15 to 20 minutes.

Preheat oven to 350°.

Take out the tray and peel the cookies out. For borders that are too thin or in the middle, just separate the shaped dough and arrange in the tray to have access to those areas. Reserve all excess of dough. You can combine scrapes and start the process all over to make more cookies.

Quickly arrange cookies. Since they are not going to spread you can place them about 1" apart. Bake cookies for about 9 to 12 minutes, depending on the thickness of the cookie and your consistency preference (see notes). Hard and golden cookies like mine took 11 minutes.

My recipe highlights:

Extra notes:

Take them out and cool down in the baking tray. With a thin spatula carefully transfer each cookie to a cooling rack.

After cooled, spread some Nutella in the whole cookies.

Glaze the cookies with the hole in the middle and as soon as they aren't heavily dripping, place them on top. Decorate with pistachios if desired. I used tiny rose petals as well.

They can be open in a cool dry area for the first day. After that, store in an airtight container in the fridge.

Making the hibiscus glaze:

Brew the hibiscus flowers or tea bag in $\frac{1}{2}$ cup of water.

In a bowl mix the 1 cup/120g of confectioner's sugar with a teaspoon of the hibiscus tea and a few drop of lemon juice. If you want a stronger color and more tea, but remember that it will get a bit lighter when mixed with the water.

Start by adding 2 tablespoons of water and with a hand whisk mix as much as you can. Add more water and mix, until desired consistency. You are looking for a thick consistency that still pours in a stream. If you need to get glaze thinner, add more water. If you need to get it thicker, add more sugar.

To make the color more intense add drops of tea, being careful because it's pretty strong. To make the color lighter, add more sugar and more clear water.

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