

Nutella Filled Gingerbread Men



Have some fun in the kitchen these holidays, and try this delicious Nutella twist on a family favourite.

Recipe supplied by Nutella®.

Ingredients

For the Gingerbread Men

60g soft butter

50g brown sugar

60g honey

1 egg yolk

190g flour

2g gingerbread spice mix

2 ½g baking soda

Pinch of salt

For the filling

15g (1 tbsp) Nutella® per Gingerbread Man

For the icing

50g icing sugar

1 tbsp lemon juice

Method:

1. Preheat the oven to 160°C and position the baking rack in the middle of the oven. In a bowl, mix the butter with the sugar and honey, then add the egg yolk. In a second bowl, combine the flour, spice mix and baking soda. Add the flour mixture to the first bowl and knead for 1 minute. Wrap the bowl in cling film and chill for 1 hour.
2. Roll the dough on a sheet of baking paper until 4 mm thick. Cut out the biscuit shape using a gingerbread man cookie cutter. Arrange the biscuits onto a baking tray lined with baking paper and bake for 8–9 minutes or until slightly golden.
3. Leave the biscuits to cool on the tray for 15 minutes. Spread a biscuit with a teaspoon of Nutella® and add another gingerbread man on top. Continue this way until you have used all the biscuits.
4. To make the icing, mix the icing sugar with the lemon juice, half a teaspoon at a time, until you get a smooth paste then transfer to a piping bag. Decorate each biscuit with icing — don't forget to give them smiley faces! Serve with milk for happy dunking, and enjoy!