



Bonne Maman
Hazelnut Chocolate
Spread

Bonne Maman

NOEL

Thumbprint Cookies

Even if you have never baked anything before, you will find these sweet little shortcake biscuits so easy. They're ideal as a foodie gift - just neatly stack and tie with ribbon, package them with a jar of Bonne Maman Hazelnut Chocolate Spread and they are good to go.

Makes about 20 biscuits

Ingredients

225g unsalted butter, softened
150g granulated sugar
1 large egg
1/2 tsp ground cinnamon or 2 tbsp vanilla extract
270g plain flour
1/2 tsp baking powder
large pinch of salt
250g jar Bonne Maman Hazelnut Chocolate Spread

To get neat, even sized biscuits for packing, weigh each ball of dough to the same weight. The shortcakes will freeze, so make a large batch for foodie presents.

Method

1. Heat the oven to 180C, 160C fan, gas 4. Line two baking sheets with baking paper.
2. In a large bowl, cream together the butter and sugar until pale and fluffy then beat in the egg and cinnamon (or vanilla).
3. Add the flour and baking powder and stir together until the mixture forms a soft dough. Cover and chill for 30 minutes.
4. Shape the dough into about 20 balls, depending on the size of the biscuit you would like. Place them evenly on the baking sheets and press down into the centre with your thumb or teaspoon to make a small hollow.
5. Bake for 7-10 minutes depending on size. Leave for a few minutes on the baking sheets to firm up then lift onto a wire rack to cool.
6. Spoon a generous amount of Hazelnut Chocolate Spread into the centre of each biscuit before serving. Best eaten within one day or freeze cooked shortcakes and use as needed.

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