

Nutella Shortbread Cookies

Popular







DESSERT

Ingredients

1 cup chocolate chips mir

- 0.7 cup confectioners' sugar
- 2.3 cups flour all-purpose
- 0.5 cup nutella
- 2 sticks butter unsalted room temperature
- 0.5 tsp vanilla extract

Equipment

baking sheet

Daking paper
oven
stand mixer
Directions
In a stand mixer, beat butter and confectioners' sugar together on medium speed, until the mixture is very smooth. Beat in vanilla, and Nutella. Reduce mixer speed to low and add in flour, mixing until dough comes together.
Mix in the chocolate chips.
Gather dough and place in between two sheets of parchment paper.
Roll the dough into a rectangle shape that's 1/4 inch thick.
Refrigerate the dough for at least 2 hours (I transferred the parchment paper and dough onto a cookie sheet for support and stuck it in the fridge so that the dough would not break/bend)
After dough is firm, preheat the oven to 325°F.
Cut the dough into 11/2-inch x 1 inch rectangles.
Bake for 18 to 20 minutes, until the cookies turn brown at the edges.
Let cookies cool before serving. Store in airtight container.
Nutrition Facts
PROTEIN 4.07% FAT 52.31% CARBS 43.62%
Properties

Properties

Glycemic Index: 2.9, Glycemic Load: 5.01, Inflammation Score: -1, Nutrition Score: 1.8686956533271%

Nutrients (% of daily need)

Calories: 129.82kcal (6.49%), Fat: 7.57g (11.65%), Saturated Fat: 5.14g (32.15%), Carbohydrates: 14.21g (4.74%), Net Carbohydrates: 13.64g (4.96%), Sugar: 7.58g (8.43%), Cholesterol: 14.25mg (4.75%), Sodium: 6mg (0.26%), Alcohol: 0.02g (100%), Alcohol %: 0.1% (100%), Protein: 1.32g (2.65%), Manganese: 0.09mg (4.5%), Vitamin B1: 0.07mg (4.35%), Selenium: 2.87µg (4.11%), Folate: 15.07µg (3.77%), Iron: 0.61mg (3.38%), Vitamin A: 168.21IU (3.36%), Vitamin B2: 0.05mg (2.84%), Vitamin B3: 0.48mg (2.41%), Vitamin E: 0.36mg (2.38%), Fiber: 0.57g (2.28%), Phosphorus: 16.28mg (1.63%), Copper: 0.03mg (1.6%), Calcium: 13.01mg (1.3%), Magnesium: 4.52mg (1.13%)