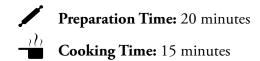
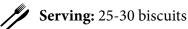
# MUSEUM of BRANDS

## Homemade Nutella® biscuits

Nutella<sup>®</sup> 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<sup>®</sup> biscuits as a present for a loved one or as a sweet treat to yourself!







### Ingredients

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

#### Step-by-Step



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





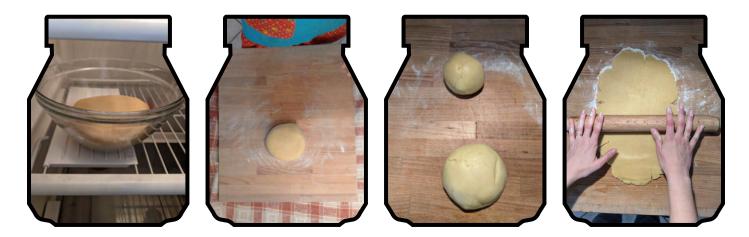




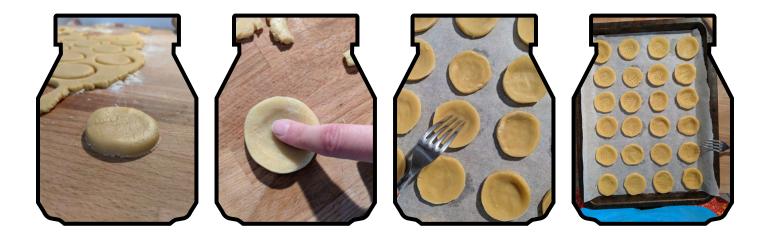
- Add then the egg and the flour. Mix until a soft dough forms.
- Put the dough on the table and form a ball.



- 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 <sup>3</sup>/<sub>4</sub> 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°.



- 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°.



• 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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