



Butter Cookies with Hazelnut Chocolate Praline Filling

25'
Hands on

1 hour'
Hands off

10'
Cook Time

24-30
Portion(s)

1
Difficulty



Ingredients

- pinch of salt
- 300 g soft flour
- 100 g icing sugar
- ½ teaspoon vanilla extract
- 250 g real butter, chilled

For filling

- 100 g [hazelnut chocolate praline spread](#)
- 100 g real butter, at room temperature

Method

- In a mixer's bowl, add the salt, flour, icing sugar, vanilla extract and butter cut in to pieces.
- Beat with the paddle attachment for about 2-3 minutes, until you create a nice cookie dough. Do not overbeat, since you want the cookies to turn out as crunchy and crispy as possible. This is also why soft flour is added because it doesn't contain any gluten.
- When ready, remove from mixing bowl and knead for a little, shaping it in to a ball of cookie dough.
- Wrap in plastic wrap and refrigerate for 30 minutes to 1 hour so it can rest. This will make it easier to roll out.
- One hour later, preheat oven to 190* C (374* F) Fan.
- Dust a clean working surface with flour. [Cut](#) off a piece of cookie dough and place on flour.
- Roll it out to a sheet that is about 3 mm thick. Dust with more flour if necessary.
- Use a cookie cutter that is 5-6 cm in diameter to cut out the cookies. If you don't have a cookie cutter you can use an appropriately sized teacup or a glass.
- Spread the cookies out on 2 rimmed [baking sheets](#) lined with parchment paper, making sure they are not placed too close together. They will not rise too much while baking.
- Repeat the same process with the remaining dough. It will yield around 24-30 cookies.
- Bake for 8-11 minutes. The cookies need to become nice and golden but don't expect them to be hard when you remove them from the oven.
- When ready, remove from oven and place on a wire rack. Allow them to cool for 20 minutes.

For the filling

- Beat the butter in a mixer for 1 minute using the paddle attachment, until light and fluffy.

Διατροφικός πίνακας

Nutrition information per portion

154 Calories (kcal)	11.0 Total Fat (g)	6.3 Saturated Fat (g)	12.0 Total Carbs (g)
8%	16%	32%	5%
4.8 Sugars (g)	1.3 Protein (g)	0.6 Fibre (g)	0.02 Sodium (g)
5%	3%	2%	0%

- Add the hazelnut chocolate praline sauce and beat for 30 seconds until completely incorporated.
- The filling is ready.

To assemble

- Spread a small amount (about 1 tablespoon) of the filling over a cookie, making sure it is the side that was face down on the pan.
- Cover with another cookie and press down on them so the filling can spread nicely in between.
- You can decorate with some icing sugar.
- Repeat the same process with the rest of the cookies.