

## **NUTELLA TARTLETS**

(from [@joyfulhomecooking](#))

for the dough:

1  $\frac{3}{4}$  cups flour

$\frac{1}{2}$  cup sugar

1 tsp baking powder

1 egg, room temperature

1 egg yolk, room temperature

$\frac{1}{2}$  cup + 2 tbsp butter, room temperature

for the filling:

1 cup Nutella

In a bowl mix the flour, sugar and baking powder, add the egg, yolk and butter and bring the dough together. Wrap and chill for 30 minutes.

Roll the dough and cut circles, place them in a muffin pan. Fill with hazelnut spread. Cut sunflower shapes from the remaining dough using a cookie cutter and place on top.

Bake at 350F until lightly golden.