



Chocolate Hazelnut Pinwheels

Ingredients

- 2 cups all-purpose flour
- 1/8 teaspoon salt
- 1/2 cup finely ground hazelnuts
- 1/2 cup granulated sugar
- 1/3 cup butter (cut up)
- 1 large egg (lightly beaten with 2 tablespoons cold water)
- 1/4 cup chocolate hazelnut spread (Nutella)



Directions

1. Sift the flour and salt into a large bowl. Stir in the hazelnuts and sugar.
2. Use a pastry blender or electric hand mixer to cut in the butter until mixture is broken into fine crumbs.
3. Mix in the egg mixture to form a firm dough.
4. Turn the dough onto a lightly floured surface and knead until smooth.
5. Place on a large piece of parchment paper and roll out to a 10x14-inch rectangle.
6. Spread evenly with the chocolate hazelnut spread and tightly roll the dough from the long side (not the end) into a log.
7. Wrap in plastic wrap and refrigerate for 30 minutes.
8. Preheat oven to 350 degrees F.
9. Line two cookie sheets with parchment paper.
10. Slice the dough into 1/2 inch thick disks and place on prepared cookie sheet 1/2 inch apart.
11. Bake for 12-15 minutes until edges are golden brown and rotate sheet halfway through bake time.
12. Cool on wire racks.