

# Nutella & Shortbread Tart

Poetry & Pies

**prep time:** 5-10 minutes

**chill time:** 10-20 minutes

**bake time:** 15-20 minutes

**total time:** 50 minutes

**servings:** 12-16



## Ingredients

- 2 cups flour, spooned and leveled then sifted
- ¼ teaspoon finely ground sea salt
- 1 cup unsalted butter, softened
- ½-¾ cup powdered sugar (to taste)
- 1 teaspoon vanilla extract
- 1 cup chocolate hazelnut spread (Nutella), plus more for drizzling
- ½ cup chocolate chips
- ¾ cup chopped roasted hazelnuts (see note for roasting your own)

## Instructions

1. Preheat oven to 350.
2. Make your shortbread by whisking the flour and salt together. Be sure your flour was spooned and leveled into the measuring cup then sifted. Set aside.
3. Beat the butter on high until smooth. Add powdered sugar and beat on low then increase to high until very smooth, about 1 minute. Add vanilla and beat until smooth.
4. Add flour and beat on low just until combined.
5. Place ⅔ of the shortbread into a nonstick 8x8 baking pan (or a tart pan or divided between about 6 mini tart pans). Place in the freezer for 10-20 minutes, or refrigerate for an hour.
6. While the base chills, mix the remaining ⅓ with ½ cup of the chopped roasted hazelnuts. Leave on the counter so it's pliable when you need it.

7. Once the base is chilled, spread the chocolate hazelnut spread evenly on it. Top with chocolate chips and a sprinkling of chopped hazelnuts, reserving a couple tablespoons for after it's baked. Crumble the shortbread-hazelnut mixture evenly on top, using your hands to break it up. Add some more chocolate chips on top, if desired.
8. Bake for 15-20 minutes, just until it begins to look matte and slightly golden. Don't let it get too golden, as this will mean the base is overbaked and will crumble. Let cool in the pan.
9. Once cooled, drizzle some extra hazelnut spread on top. You'll want to stir it very well to get it drizzle-able, or you can add some to a ziploc bag and cut a very small hole in the corner to drizzle it. I used a small spatula and *lots* of patience. Sprinkle a couple tablespoons of chopped hazelnuts on top.

*Enjoy! Cover leftovers tightly and keep at room temperature for up to 1 week.*