




# *Nutty Nutella Cookies*

*Biscuits au Nutella*

 25 cookies

 15 mins prep time

 3 hour total time

 Super easy

## INGREDIENTS

### Bowl 1

- 2 cups (250 g) flour
- ¼ cup (25 g) cocoa powder
- 2 pinches of salt
- ½ tsp baking soda
- A hand full of chopped nuts

(hazelnuts are the best but if not brazil, pecans, almonds or lastly walnuts would work too!)

### Bowl 2

- ½ cup (125 g) unsalted melted butter
- 1 tsp of vanilla extract
- 1 ¼ cup (225 g) sugar
- 2 eggs

Other ingredient: (250 g) Nutella



## DIRECTIONS

1. Bowl 1: Leaving some chopped nut aside for sprinkling on the tops of the cookies, mix the ingredients of Bowl 1 together with a whisk and set aside.
2. Bowl 2: With a mixer beat these ingredients together until a mousey mixture is achieved.
3. Add the Nutella to Bowl 2.
4. With a spatula mix Bowl 1 and Bowl 2 together.
5. Cover the batter and place it in the frig for at least 2 hours. You may leave the batter in the frig over night as well.
6. Preheat the oven to 350 °F (180 °C).
7. Take a spoon full of batter and roll it into one inch in diameter cookie balls and place them on a cookie sheet. Lightly press down the cookie balls so that the top is flat.
8. Be sure to evenly space out the cookies on the sheet and leave extra room between them as these will be larger sized cookies. Depending on the size of your cookie sheet, 8-10 cookies is fitting per tray.
9. Sprinkle the tops of the cookies with the remaining chopped nuts.
10. Bake for 15 minutes. The cookies will be a little soft as they are removed from the tray and onto a cooling rack.
11. Let cool for 5 minutes and enjoy!
12. These cookies conserve for a week outside of the refrigerator. The first day the cookies are soft and the next day they are crunchy.

*Bon Appétit*  
*Emilie Anne* 

