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# Hazelnut Butter Chocolate Cookies

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## **Ingredients:**

|                  |                                                                                |
|------------------|--------------------------------------------------------------------------------|
| 2¾ Cups (330g)   | All Purpose Flour                                                              |
| 1 Tblsp          | Corn Starch                                                                    |
| 1 Tsp EACH       | Baking Powder, Baking Soda, & Salt                                             |
| ½ Cup (42g)      | Cocoa Powder, Unsweetened                                                      |
| 1 Tblsp          | Espresso Powder (Optional - Adds extra rich Flavor)                            |
| 1 Cup (198g)     | White Sugar                                                                    |
| 1 Cup (213g)     | Brown Sugar; Dark & Packed                                                     |
| 1 Cup (16 Tblsp) | Unsalted Butter, Softened (Option: Substitute 113g Lard for 8 Tblsp of Butter) |
| 1 Cup (270g)     | Chocolate Hazelnut Spread @ room temp (Option: Peanut Butter - Smooth)         |
| 2 Tsp            | Hazelnut (preferred) or Almond Extract                                         |
| 1 Tsp            | Vanilla Extract                                                                |
| 2                | Eggs, Large @ Room Temp                                                        |
| 8 Oz (227g)      | Hazelnuts; Unsalted, Toasted/Roasted, & Coarse Chopped                         |
| 2 Oz             | Chocolate Baking Bar, 80%+ Cacao & Grated/Shaved (Optional - Extra Flavor)     |
| 8 Oz (227g)      | Chocolate Chips/Chunks, 60%+ Cacao (Optional – Extra flavor)                   |
| ½ Cup (60g)      | Cacao Nibs (Optional - Extra Crunch & Flavor)                                  |
| ~1 Cup           | Turbinado Sugar (Optional Coating – Nice Crunch after Baking)                  |

***Yield: ~42 Cookies @ 1.2 Oz***

## **Directions:**

1. Whisk Dry Ingredients together; Flour, Baking Powder & Soda, Salt, Cocoa Powder, and the Espresso Powder.
2. In Mixer Bowl cream Butter and Sugars until mixture is uniformly smooth, light, and sticks to the side of the Bowl.
3. Add Chocolate Hazelnut Spread and beat until well blended.
4. Add Hazelnut and Vanilla Extract and beat until well blended.
5. Add Eggs and beat until light and fluffy.
6. Add Dry Ingredients and Beat together. Do not overmix. Scrape Bowl frequently to ensure all ingredients are well blended.
7. Add Hazelnuts and, if used, Chocolate Baking Bar Gratings/Shavings, Chocolate Chips/Chunks, and Cacao Nibs and beat until evenly mixed.
8. Cover and refrigerate Dough for at least 3 hours.
9. Preheat Oven to 350°. Prepare Cookie Sheet(s) with Parchment Paper.
10. Scoop ~2½ Tablespoons of Dough (#30 Scoop) and “drop” Scoops 2 inches apart on Parchment Paper covered Cookie Sheet. If not using a Scoop, roll Dough into Balls before placing on Cookie Sheet.  
*Note:* If using the Turbinado Sugar, Roll Scoops/Balls in Turbinado Sugar before placing them on the Cookie Sheet.
11. Bake 12 minutes or just until edges are firm. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.

## **Notes:**

- Nut Spread – Prefer Dark Chocolate Organic Hazelnut Spread. If Peanut Butter is used; use “Jif” Peanut Butter (Cooks Illustrated recommendation).
- Anise – Due to an error (same bottle shape and label) I substituted 1 Tsp Anise Extract for 1 Tsp Hazelnut Extract. For me, it worked!