Nutella Chocolate Chip Cookies

From Food.com on Ashley's Cooking Adventures
Makes 2 1/2 dozen cookies
Printable Version
Ingredients
2 1/8 cup all-purpose flour (2 cups plus 2 tablespoons)
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 cup butter, melted and cooled until warm
3/4 cup brown sugar
1/2 cup granulated sugar
1/2 cup nutella (I used about 3/4 cups!)
1 large egg
1 egg yolk
2 teaspoons vanilla extract
1 1/2 cups semi-sweet chocolate chips

Directions
Preheat oven to 325 degrees. Line a 20X14 baking sheet without sides with parchment paper or a baking mat. Mix flour, salt, and baking soda together and set aside. With an electric mixer mix butter and sugars until throughly blended. Mix in Nutella, egg, yolk, and vanilla extract. Add dry ingredients and mix until just combined. Stir in chips.
From dough into tablespoon sized balls. Bake until cookies are light golden brown and outer edges start to harden, yet centers are still soft and puffy, about 15 to minutes (start checking at 13 minutes). Cool cookies on sheets for a few minutes then on a wire rack.