

Nutella Cookies

www.itsybitsypaperblog.com

Ingredients:

2 Cups Flour

¼ Cup unsweetened cocoa powder

½ tsp. baking soda

½ tsp. salt

1 Stick unsalted butter, softened

1 ½ Cups Sugar

2 Eggs

1 Cup Nutella

1 tsp. Vanilla extract

Finely chopped peanuts or hazelnuts

Whisk together flour, cocoa powder, baking soda and salt in a bowl and set aside.

Beat butter and sugar with a mixer on medium speed, about 5 minutes. Add eggs one at a time, beating to fully incorporate before adding the next. Add Nutella and vanilla, beat until combined. Add flour mixture and mix until combined. Chill dough for at least 4 hours or overnight.

Preheat oven to 350 degrees. Line baking sheets with parchment paper or silpat mat. Scoop dough and roll into a ball then roll in the nuts. Bake for 12 to 15 minutes. Let the cookies cool on the baking sheets for about 5 minutes then move to a wire rack.

*I found that my oven baked these perfectly at 13 minutes. 15 minutes left them too crunchy for my liking so I just scaled down the amount of time and they are the perfect combination of crunchy and soft.