

## Nutella Chocolate Chip Cookies

c/o [marissarothkopf.substack.com](http://marissarothkopf.substack.com)

**Yield: About 4 dozen**

What You'll Need:

6 ounces (1 1/2 sticks) unsalted butter, softened

1/4 cup (75 grams) Nutella + 1/2 cup (150 grams) Nutella + more for topping cookies

3/4 cup (160 grams) light brown sugar

3/4 cup (156 grams) white sugar

1 large egg + 1 YOLK

1 1/2 teaspoons vanilla

1 1/2 cups plus 3 tablespoons (all-purpose flour

3/4 cup (85 grams) hazelnut flour (method below)

1 teaspoon baking soda

1 teaspoon kosher salt

1 cup dark/semi-sweet chocolate chips

### How To

1. Heat the oven to 350 degrees. Line two baking sheets with parchment paper.
2. In a medium bowl, whisk together the all-purpose flour, hazelnut flour, baking powder and salt. Set aside.
3. Using a hand/stand mixer, blend the butter, white and light brown sugars until light and fluffy, like a cute widdle kitten. Seriously, the mixture should lighten in color and texture.
4. Add the eggs and vanilla and blend well.
5. Add the 1/4 cup (75 grams) of Nutella and mix on medium speed. Scrape down those sides and mix until just uniform.
6. Add the flour mixture in two additions. Scrape down the sides after each addition. (Hazelnut flour tends to hide in the dimple at the bottom of my Kitchen Aid mixing bowl.)
7. Use a spatula to fold in the 1/2 cup (150 grams) Nutella and the chocolate chips into the mixture. Streaks of Nutella should remain.

8. Scoop the dough onto the prepared cookie sheets with at least 2 inches between them, as they spread. Here's where you have choices:
  - a. Leave the dough plain and pop them into the oven.
  - b. Make an indent about 1/4 way deep into each cookie with your thumb (wetting it slightly will keep your finger from sticking to the dough) and fill it with a small amount of Nutella.
9. Bake at 350 degrees for 10-14 minutes until set and starting to brown. If you want a crispier cookie, let the edges brown.
10. Transfer to a wire rack and let cool completely.

**To make roasted hazelnut flour:**

**(Trader Joe's and Nuts.com, among other places, sell already roasted hazelnuts)**

1. Spread hazelnuts on a cookie sheet and bake in a 350 degree oven until they start to smell, well, nutty and have a light color on them. If the nuts have skins, pour the tray of nuts onto a cloth towel, fold the towel over the nuts and rub to remove the skins. Let cool.
2. In a food processor with the blade attachment, and using *cooled* hazelnuts (warm ones will turn quickly to nut butter), pulse the nuts very fine and fluffy. Rub some between your finger tips to check how gritty. The finer/smaller you can get the nuts the better. Sweep around the edges of the bowl to make sure all the nuts are evenly chopped. A few too many pulses and you will end up with nut butter.