



Chocolate Hazelnut Cookies

 Dairy Free

READY IN



105 min.

SERVINGS



36

CALORIES



171 kcal

DESSERT

Ingredients

- ☐ 17.5 oz chocolate chip cookie mix
- ☐ 0.3 cup butter softened
- ☐ 1 cup nutella with cocoa nutella®
- ☐ 1 eggs
- ☐ 0.5 cup hazelnuts toasted chopped (filberts)
- ☐ 0.8 cup peppermint candies white
- ☐ 2 teaspoons vegetable oil

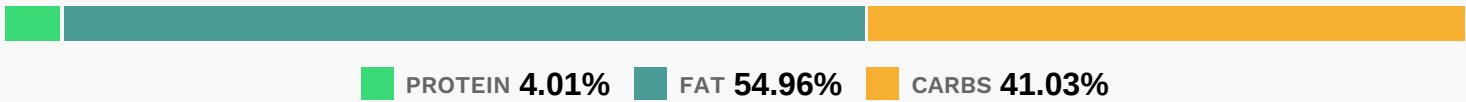
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ ziploc bags
- ☐ microwave

Directions

- ☐ Heat oven to 375°F. In large bowl stir cookie mix, butter, hazelnut spread and egg until soft dough forms. Stir in hazelnuts. Onto ungreased cookie sheet, drop dough by rounded teaspoonfuls 2 inches apart.
- ☐ Bake 8 to 11 minutes or until edges are set. Cool 1 to 2 minutes; remove from cookie sheets to cooling rack. Cool completely.
- ☐ In small resealable freezer plastic bag, place white chips and oil; seal bag. Microwave on High 45 to 60 seconds, turning bag over after 25 seconds. Squeeze bag until chips are melted and smooth.
- ☐ Cut off tiny corner of bag; squeeze bag to drizzle melted chips over cookies.
- ☐ Place on waxed paper; let stand until set.

Nutrition Facts



Properties

Glycemic Index:2.58, Glycemic Load:5.76, Inflammation Score:-1, Nutrition Score:2.3521738998268%

Flavonoids

Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg, Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg

Nutrients (% of daily need)

Calories: 170.54kcal (8.53%), Fat: 10.57g (16.26%), Saturated Fat: 5.65g (35.32%), Carbohydrates: 17.76g (5.92%),
Net Carbohydrates: 16.76g (6.09%), Sugar: 11.84g (13.16%), Cholesterol: 5.65mg (1.88%), Sodium: 77.5mg (3.37%),
Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.74g (3.47%), Manganese: 0.18mg (8.78%), Vitamin E: 0.76mg
(5.08%), Vitamin B1: 0.06mg (4.27%), Fiber: 1g (3.99%), Iron: 0.63mg (3.5%), Copper: 0.07mg (3.43%), Folate:
12.88µg (3.22%), Magnesium: 12.81mg (3.2%), Vitamin B2: 0.05mg (2.78%), Phosphorus: 27.16mg (2.72%),
Potassium: 72.9mg (2.08%), Calcium: 19.61mg (1.96%), Vitamin B3: 0.34mg (1.71%), Vitamin A: 82.37IU (1.65%), Zinc:
0.21mg (1.43%), Selenium: 0.72µg (1.02%)