



Chocolate Hazelnut Cookies

 Vegetarian

READY IN



180 min.

SERVINGS



60

CALORIES



67 kcal

DESSERT

Ingredients

- ☐ 1.3 teaspoons double-acting baking powder
- ☐ 1 tablespoon rum dark
- ☐ 1 large eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 5 ounces hazelnuts
- ☐ 0.5 teaspoon salt
- ☐ 1.3 cups sugar
- ☐ 1.5 sticks butter unsalted softened

☐ 0.8 cup cocoa powder unsweetened (not Dutch-process)

Equipment

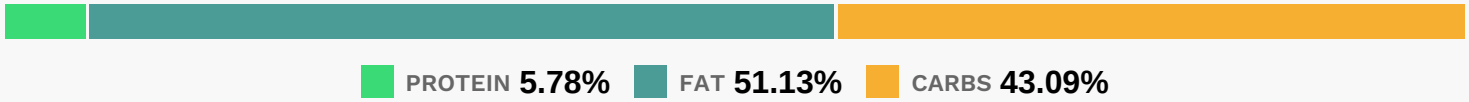
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ baking pan
- ☐ hand mixer
- ☐ cookie cutter
- ☐ kitchen towels

Directions

- ☐ Preheat oven to 375°F with rack in middle.
- ☐ Toast nuts in a small baking pan in oven until centers are golden, 12 to 15 minutes. Wrap in a kitchen towel and cool to warm, then rub off any loose skins. Chop nuts.
- ☐ Whisk together flour, cocoa, baking powder, and salt.
- ☐ Beat together butter and sugar in a large bowl with an electric mixer until pale and fluffy, then beat in egg and rum. At low speed, mix in flour mixture in 3 batches just until a dough forms. Stir in nuts.
- ☐ Divide dough in half and form each half into a 5-inch square. Wrap in plastic and chill until firm, at least 1 hour.
- ☐ Preheat oven to 375°F with racks in upper and lower thirds. Line 2 large baking sheets with parchment paper.
- ☐ Roll out 1 piece of dough between 2 sheets of parchment into an 11-to 12-inch square. Freeze on a tray until firm, about 20 minutes.
- ☐ Remove top sheet of parchment and cut out shapes with cookie cutters, arranging them 1/2 inch apart on baking sheets.
- ☐ Bake cookies, switching position and rotating sheets halfway through, until firm and tops are slightly cracked, 8 to 12 minutes total.

- ☐
- Transfer cookies to racks to cool completely.
- ☐
- Repeat with remaining dough (cool baking sheets and line with fresh parchment). Reroll scraps once for extra cookies if desired.
- ☐
- Dough can be chilled up to 1 week.•Cookies keep in an airtight container at room temperature 1 week.

Nutrition Facts



Properties

Glycemic Index:4.45, Glycemic Load:4.68, Inflammation Score:-1, Nutrition Score:1.9686956515779%

Flavonoids

Cyanidin: 0.16mg, Cyanidin: 0.16mg, Cyanidin: 0.16mg, Cyanidin: 0.16mg Catechin: 0.72mg, Catechin: 0.72mg, Catechin: 0.72mg, Catechin: 0.72mg Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg Epicatechin: 2.12mg, Epicatechin: 2.12mg, Epicatechin: 2.12mg, Epicatechin: 2.12mg Epigallocatechin 3–gallate: 0.03mg, Epigallocatechin 3–gallate: 0.03mg, Epigallocatechin 3–gallate: 0.03mg, Epigallocatechin 3–gallate: 0.03mg Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg

Nutrients (% of daily need)

Calories: 66.77kcal (3.34%), Fat: 4g (6.15%), Saturated Fat: 1.67g (10.46%), Carbohydrates: 7.58g (2.53%), Net Carbohydrates: 6.87g (2.5%), Sugar: 4.29g (4.77%), Cholesterol: 9.17mg (3.06%), Sodium: 30.04mg (1.31%), Alcohol: 0.08g (100%), Alcohol %: 0.72% (100%), Protein: 1.02g (2.03%), Manganese: 0.21mg (10.45%), Copper: 0.09mg (4.36%), Vitamin E: 0.43mg (2.88%), Fiber: 0.71g (2.85%), Vitamin B1: 0.04mg (2.74%), Magnesium: 10.08mg (2.52%), Iron: 0.43mg (2.4%), Folate: 9.21µg (2.3%), Selenium: 1.58µg (2.26%), Phosphorus: 22.28mg (2.23%), Vitamin B2: 0.03mg (1.55%), Vitamin A: 75.57IU (1.51%), Vitamin B3: 0.25mg (1.26%), Zinc: 0.17mg (1.11%), Potassium: 37.69mg (1.08%), Calcium: 10.63mg (1.06%)