



Chocolate Hazelnut Cutout Cookies (Nocciolini)

 Vegetarian

READY IN



135 min.

SERVINGS



2

CALORIES



2130 kcal

DESSERT

Ingredients

- ☐ 1 cup butter softened
- ☐ 0.8 cup chocolate hazelnut spread such as nutella
- ☐ 0.8 cup cornstarch
- ☐ 1.8 cups flour
- ☐ 0.3 cup sugar

Equipment

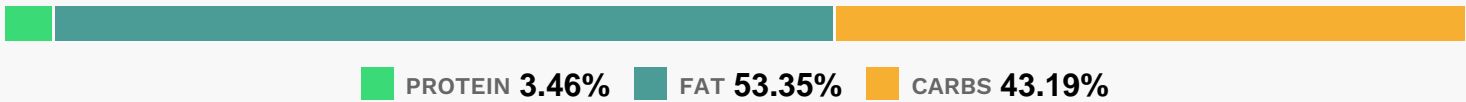
- ☐ food processor

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ stand mixer

Directions

- ☐ Preheat oven to 35
- ☐ Beat butter and sugar in a large bowl with a stand mixer until well blended, or whirl in a food processor.
- ☐ Add cornstarch and flour and beat on low speed, or whirl, until dough comes together and is very smooth.
- ☐ Divide dough in half.
- ☐ Roll each portion between sheets of parchment paper into a 1/8-in.-thick round. Stack and freeze rounds on a baking sheet until dough is firm enough to cut, about 20 minutes.
- ☐ Lift off parchment, cut dough with a floured 1 1/2- to 2-in.-wide cutter, and transfer to ungreased baking sheets, spacing slightly apart. Gather scraps, refreeze, and reroll as needed.
- ☐ Bake cookies until light golden, 10 to 14 minutes, switching pan positions halfway through baking.
- ☐ Transfer to racks to cool.
- ☐ Spread half of cookies on flat sides with a generous coat of chocolate hazelnut spread, then top each with a second cookie.
- ☐ Make ahead: Up to 3 days, stored airtight.
- ☐ Note: Nutritional analysis is per 1 1/2-in. sandwich cookie.

Nutrition Facts



Properties

Glycemic Index:112.21, Glycemic Load:102.5, Inflammation Score:-9, Nutrition Score:31.843043638312%

Nutrients (% of daily need)

Calories: 2129.51kcal (106.48%), Fat: 126.66g (194.87%), Saturated Fat: 90.46g (565.39%), Carbohydrates: 230.74g (76.91%), Net Carbohydrates: 221.28g (80.47%), Sugar: 94.38g (104.87%), Cholesterol: 244.02mg (81.34%), Sodium: 782.77mg (34.03%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 7.88mg (2.63%), Protein: 18.47g (36.95%), Manganese: 1.75mg (87.46%), Vitamin B1: 0.96mg (63.99%), Selenium: 43.81µg (62.58%), Iron: 10.27mg (57.04%), Vitamin A: 2839.74IU (56.79%), Vitamin E: 8.28mg (55.19%), Folate: 219.31µg (54.83%), Vitamin B2: 0.78mg (45.68%), Fiber: 9.46g (37.84%), Copper: 0.71mg (35.57%), Vitamin B3: 6.99mg (34.93%), Phosphorus: 322.61mg (32.26%), Magnesium: 99.77mg (24.94%), Potassium: 604.25mg (17.26%), Calcium: 166.44mg (16.64%), Zinc: 2.09mg (13.95%), Vitamin B5: 1.01mg (10.06%), Vitamin K: 10.41µg (9.91%), Vitamin B12: 0.5µg (8.28%), Vitamin B6: 0.14mg (7.19%)