



Chocolate-Hazelnut Spread Cookies



Vegetarian



Dairy Free

READY IN



20 min.

SERVINGS



18

CALORIES



113 kcal

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 1 cup chocolate-hazelnut spread nutella® (such as)
- ☐ 1 eggs
- ☐ 1 cup graham cracker crumbs
- ☐ 1 pinch salt
- ☐ 0.5 teaspoon vanilla extract

Equipment

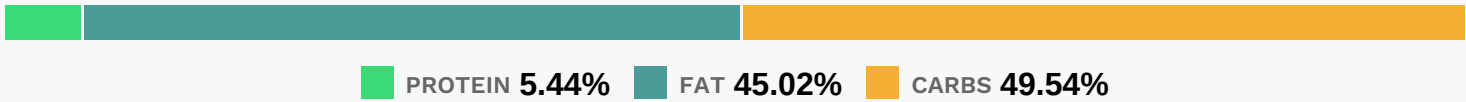
- ☐ bowl
- ☐ baking sheet

- ☐ oven
- ☐ wire rack

Directions

- ☐ Preheat an oven to 350 degrees F (175 degrees C).
- ☐ Combine the graham cracker crumbs, baking soda, and salt in a large bowl; add the egg, vanilla, and chocolate-hazelnut spread and mix by hand until well blended. Form the mixture into 1 1/2-inch balls and place on a baking sheet 2 inches apart.
- ☐ Bake in the preheated oven until crispy on the outside, 8 to 10 minutes. Allow to rest on cookie sheet a few minutes before moving to a wire rack to cool.

Nutrition Facts



Properties

Glycemic Index:5.74, Glycemic Load:5.3, Inflammation Score:-1, Nutrition Score:2.3482608872911%

Nutrients (% of daily need)

Calories: 113.44kcal (5.67%), Fat: 5.65g (8.69%), Saturated Fat: 4.88g (30.52%), Carbohydrates: 13.99g (4.66%), Net Carbohydrates: 12.93g (4.7%), Sugar: 10.1g (11.22%), Cholesterol: 9.09mg (3.03%), Sodium: 73.62mg (3.2%), Alcohol: 0.04g (100%), Alcohol %: 0.2% (100%), Protein: 1.54g (3.07%), Manganese: 0.15mg (7.28%), Vitamin E: 0.85mg (5.68%), Iron: 0.97mg (5.36%), Fiber: 1.06g (4.23%), Copper: 0.08mg (4.07%), Phosphorus: 39.61mg (3.96%), Magnesium: 13.73mg (3.43%), Vitamin B2: 0.05mg (2.99%), Calcium: 23.07mg (2.31%), Potassium: 79.63mg (2.28%), Zinc: 0.3mg (1.99%), Selenium: 1.35µg (1.93%), Vitamin B1: 0.03mg (1.72%), Folate: 5.63µg (1.41%), Vitamin B3: 0.25mg (1.25%), Vitamin B6: 0.02mg (1.13%), Vitamin B12: 0.07µg (1.11%)