



WHATSheATE



Chocolate Nutella Cookies

♡ Popular

READY IN



27 min.

SERVINGS



72

CALORIES



89 kcal

DESSERT

Ingredients

- ☐ 1.5 sticks butter unsalted room temperature
- ☐ 0.8 cup brown sugar
- ☐ 0.8 cup granulated sugar white
- ☐ 1 cup nutella
- ☐ 0.5 teaspoon vanilla extract
- ☐ 2 eggs
- ☐ 2 cups plus 2 tablespoons of flour all-purpose
- ☐ 0.3 cup cocoa unsweetened

- ☐ 0.5 tsp baking soda
- ☐ 0.5 tsp salt
- ☐ 1 cup chocolate chips
- ☐ 0.5 cup hazelnuts chopped

Equipment

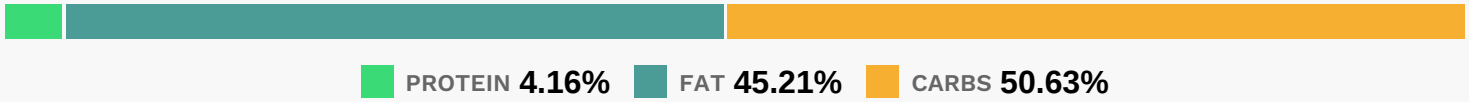
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Beat the butter, sugars, Nutella: Preheat oven to 350°F. Beat the butter in an electric mixer for 3 minutes until light and fluffy.
- ☐ Add the brown sugar, white sugar, and Nutella and mix well, scraping down the sides of the bowl to ensure even mixing.
- ☐ Add eggs, vanilla extract:
- ☐ Add the eggs, one at a time, beating for 30 seconds between each.
- ☐ Add the vanilla extract and mix for 10 seconds.
- ☐ Whisk dry ingredients, add to butter mixture:
- ☐ Whisk together the flour, cocoa, salt, and baking soda (do not skip this step as sifting eliminates clumps of cocoa).
- ☐ Mix into the butter mixture on low speed until fully incorporated, scraping down the bottom and sides at least once to ensure even mixing.
- ☐ Add chocolate chips and hazelnuts, chill 10 min: Fold in the chocolate chips and hazelnuts and refrigerate the dough for ten minutes.

- ☐
- Spoon onto lined cookie sheets and bake: Spoon tablespoon-sized drops of dough onto parchment paper lined cookie sheets.
- ☐
- Bake at 350°F for 10–12 minutes.
- ☐
- Allow to cool on the sheets for a minute or two before transferring to a wire rack to finish cooling.

Nutrition Facts



Properties

Glycemic Index:2.63, Glycemic Load:4.08, Inflammation Score:-1, Nutrition Score:1.6134782470763%

Flavonoids

Cyanidin: 0.06mg, Cyanidin: 0.06mg, Cyanidin: 0.06mg, Cyanidin: 0.06mg Catechin: 0.2mg, Catechin: 0.2mg, Catechin: 0.2mg, Catechin: 0.2mg Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg Epicatechin: 0.59mg, Epicatechin: 0.59mg, Epicatechin: 0.59mg, Epicatechin: 0.59mg Epigallocatechin 3–gallate: 0.01mg, Epigallocatechin 3–gallate: 0.01mg, Epigallocatechin 3–gallate: 0.01mg, Epigallocatechin 3–gallate: 0.01mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 88.95kcal (4.45%), Fat: 4.57g (7.02%), Saturated Fat: 2.94g (18.4%), Carbohydrates: 11.51g (3.84%), Net Carbohydrates: 11g (4%), Sugar: 8.04g (8.93%), Cholesterol: 9.61mg (3.2%), Sodium: 29.39mg (1.28%), Alcohol: 0.01g (100%), Alcohol %: 0.06% (100%), Protein: 0.94g (1.89%), Manganese: 0.12mg (6.24%), Vitamin E: 0.4mg (2.68%), Copper: 0.05mg (2.64%), Selenium: 1.83µg (2.61%), Iron: 0.46mg (2.58%), Vitamin B1: 0.04mg (2.47%), Folate: 8.64µg (2.16%), Fiber: 0.51g (2.04%), Vitamin B2: 0.03mg (1.92%), Phosphorus: 17.77mg (1.78%), Magnesium: 6.68mg (1.67%), Vitamin A: 65.72IU (1.31%), Vitamin B3: 0.25mg (1.24%), Potassium: 43.41mg (1.24%), Calcium: 11.32mg (1.13%)