



## Cocoa-Hazelnut Stuffed Cookies

 Vegetarian

READY IN



25 min.

SERVINGS



5

CALORIES



1005 kcal

DESSERT

### Ingredients

- 3 tablespoons butter melted
- 1 cup nutella with cocoa
- 1 eggs
- 4 tablespoons milk
- 1 pouch peanut butter sandwich cookie crumbs
- 0.5 cup peanuts chopped
- 1 cup powdered sugar

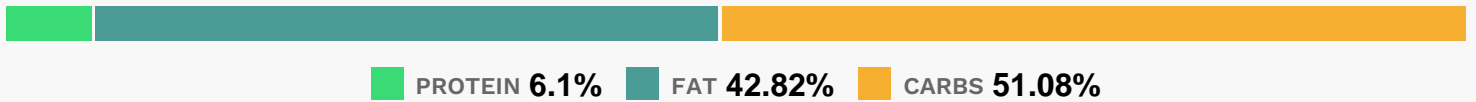
### Equipment

- bowl
- baking sheet
- oven
- wire rack

## Directions

- Heat oven to 350F. In large bowl, stir together cookie mix, melted butter, egg and 1 tablespoon of the milk; set aside.
- In small bowl, mix hazelnut spread and powdered sugar until well blended.
- Roll half of hazelnut mixture into 5 balls, using about 1 tablespoon mixture per ball.
- For each cookie, press 1/4 cup cookie dough with hands until flat; make small well in center of dough.
- Place hazelnut ball in well. Seal cookie dough around hazelnut ball, sealing mixture completely inside.
- Place on ungreased large cookie sheet.
- Bake 11 to 13 minutes or just until edges of cookies are golden brown.
- Remove from cookie sheet to cooling rack.
- Into remaining half of hazelnut mixture, stir enough remaining milk until thin icing forms.
- Drizzle icing over top of cooled cookies; sprinkle with chopped peanuts.
- Let icing set before serving.

## Nutrition Facts



## Properties

Glycemic Index:26.32, Glycemic Load:10.38, Inflammation Score:-4, Nutrition Score:12.769565053608%

## Nutrients (% of daily need)

Calories: 1005.13kcal (50.26%), Fat: 49.04g (75.44%), Saturated Fat: 26.51g (165.71%), Carbohydrates: 131.64g (43.88%), Net Carbohydrates: 123.47g (44.9%), Sugar: 95.45g (106.06%), Cholesterol: 52.24mg (17.41%), Sodium: 914.21mg (39.75%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.2mg (1.4%), Protein: 15.72g (31.44%),

Manganese: 0.91mg (45.51%), Fiber: 8.17g (32.67%), Iron: 4.65mg (25.83%), Vitamin E: 3.27mg (21.8%), Copper: 0.42mg (21.05%), Phosphorus: 179.41mg (17.94%), Magnesium: 68.51mg (17.13%), Vitamin B3: 2.6mg (13.02%), Folate: 47.83µg (11.96%), Potassium: 385.46mg (11.01%), Vitamin B2: 0.19mg (10.94%), Vitamin B1: 0.16mg (10.68%), Calcium: 102.22mg (10.22%), Selenium: 6.37µg (9.1%), Zinc: 1.12mg (7.45%), Vitamin B5: 0.66mg (6.61%), Vitamin B6: 0.12mg (6.13%), Vitamin A: 278.68IU (5.57%), Vitamin B12: 0.32µg (5.32%), Vitamin D: 0.31µg (2.05%), Vitamin K: 1.79µg (1.71%)