



Double Nutella Chunk Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



18

CALORIES



267 kcal

DESSERT

Ingredients

- ☐ 1 tsp baking soda
- ☐ 1 eggs
- ☐ 1.5 cups flour
- ☐ 0.5 cup nutella
- ☐ 1 cup nutella chunks frozen (recipe from The Ivory Hut)
- ☐ 0.3 tsp salt
- ☐ 0.5 cup butter unsalted at room temperature
- ☐ 1 tsp vanilla

- ☐ 0.5 cup minus light
- ☐ 0.5 cup minus

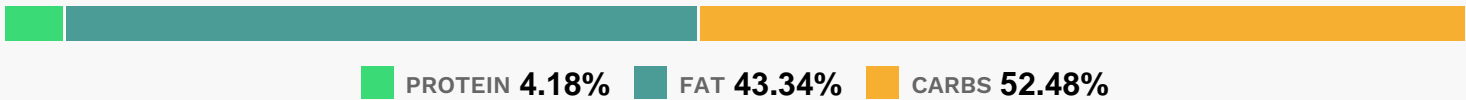
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 350F.
- ☐ Cream butter with both sugars until light and fluffy.
- ☐ Mix in the egg, vanilla, and Nutella.
- ☐ In a separate bowl, mix the flour, baking soda, and salt. Then add into the wet mixture until just combined.
- ☐ Add in frozen Nutella chunks and combine into dough (make sure to keep frozen until ready to use or they will melt)
- ☐ Shape dough into about 1 1/2 inch balls onto baking sheet, and place about 2 inches apart, and bake for about 8-10 minutes. Cookies are done when the middle section looks cooked. Cookies will be puffy and will sinks down when cooled and create crackly surface.
- ☐ Let cookies cook on the baking sheets before removing so they can sink down and set.

Nutrition Facts



Properties

Glycemic Index:11.32, Glycemic Load:13.81, Inflammation Score:-2, Nutrition Score:4.70260870975%

Nutrients (% of daily need)

Calories: 266.66kcal (13.33%), Fat: 12.89g (19.83%), Saturated Fat: 10.43g (65.2%), Carbohydrates: 35.13g (11.71%), Net Carbohydrates: 33.5g (12.18%), Sugar: 25.04g (27.83%), Cholesterol: 22.65mg (7.55%), Sodium: 118.63mg (5.16%), Alcohol: 0.08g (100%), Alcohol %: 0.18% (100%), Protein: 2.8g (5.6%), Manganese: 0.29mg (14.69%), Vitamin E: 1.42mg (9.45%), Iron: 1.67mg (9.27%), Selenium: 5.35µg (7.65%), Vitamin B1: 0.1mg (6.96%), Copper:

0.14mg (6.92%), Fiber: 1.63g (6.53%), Vitamin B2: 0.11mg (6.39%), Folate: 23.96µg (5.99%), Phosphorus: 55.86mg (5.59%), Magnesium: 19.29mg (4.82%), Vitamin B3: 0.73mg (3.67%), Calcium: 36.62mg (3.66%), Potassium: 126.37mg (3.61%), Vitamin A: 171.53IU (3.43%), Zinc: 0.38mg (2.52%), Vitamin B5: 0.19mg (1.87%), Vitamin B12: 0.1µg (1.67%), Vitamin B6: 0.03mg (1.6%)