



## Hazelnut-Butter Cookies with Mini Chocolate Chips

READY IN



45 min.

SERVINGS



48

CALORIES



125 kcal

DESSERT

### Ingredients

- ☐ 1.5 cups all purpose flour
- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.8 teaspoon baking soda
- ☐ 1 cup creamy hazelnut butter unsalted
- ☐ 1 large eggs
- ☐ 0.5 cup brown sugar packed ()
- ☐ 0.5 teaspoon salt
- ☐ 2 cups semi chocolate chips mini

- ☐ 0.5 cup sugar
- ☐ 0.5 cup butter unsalted room temperature (1 stick)
- ☐ 1 teaspoon vanilla extract

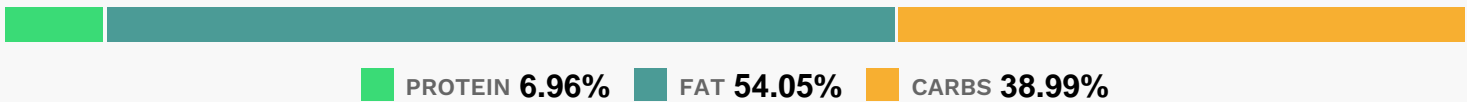
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ hand mixer

## Directions

- ☐ Sift first 4 ingredients into medium bowl. Using electric mixer, beat butter, hazelnut butter, and both sugars in large bowl until light and fluffy. Beat in egg and vanilla. Beat in flour mixture. Stir in chocolate chips. Cover and refrigerate at least 2 hours. (Can be prepared 1 day ahead. Keep refrigerated. Soften dough slightly at room temperature before shaping.)
- ☐ Preheat oven to 350°F. Line 2 baking sheets with parchment paper. Using 1 level tablespoon for each cookie, roll dough between palms of hands into 1-inch balls. Arrange 1 inch apart on prepared sheets.
- ☐ Bake 1 sheet at a time until cookies are golden brown, about 12 minutes.
- ☐ Let cool on sheets on racks 5 minutes.
- ☐ Transfer cookies to racks and cool. (Can be made 5 days ahead. Store airtight between sheets of waxed paper at room temperature.)

## Nutrition Facts



## Properties

Glycemic Index:5.23, Glycemic Load:3.75, Inflammation Score:-2, Nutrition Score:2.9543478333432%

## Nutrients (% of daily need)

Calories: 125.17kcal (6.26%), Fat: 7.68g (11.82%), Saturated Fat: 3.45g (21.55%), Carbohydrates: 12.47g (4.16%), Net Carbohydrates: 11.5g (4.18%), Sugar: 7.65g (8.5%), Cholesterol: 9.41mg (3.14%), Sodium: 72.04mg (3.13%), Alcohol: 0.03g (100%), Alcohol %: 0.15% (100%), Caffeine: 6.45mg (2.15%), Protein: 2.23g (4.45%), Manganese: 0.21mg (10.35%), Copper: 0.12mg (6.21%), Magnesium: 23.54mg (5.89%), Vitamin B3: 1.01mg (5.06%), Phosphorus: 45.58mg (4.56%), Iron: 0.79mg (4.38%), Vitamin E: 0.6mg (4.01%), Fiber: 0.96g (3.85%), Selenium: 2.56µg (3.65%), Folate: 12.35µg (3.09%), Vitamin B1: 0.04mg (2.74%), Zinc: 0.38mg (2.53%), Potassium: 82.25mg (2.35%), Vitamin B2: 0.04mg (2.31%), Vitamin B6: 0.03mg (1.55%), Vitamin A: 68.47IU (1.37%), Calcium: 13.42mg (1.34%), Vitamin B5: 0.12mg (1.18%)