



Hazelnut Chocolate Chip Cookies

READY IN



105 min.

SERVINGS



48

CALORIES



165 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1 cup firmly brown sugar light packed
- ☐ 2 large eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 1 cup granulated sugar
- ☐ 1 cup hazelnuts toasted chopped
- ☐ 0.5 cup old-fashioned oats
- ☐ 0.5 teaspoon salt

- ☐ 12 ounce semi chocolate chips
- ☐ 4 ounces toffee candy english finely chopped recommended: Heath or Skor
- ☐ 1 cup butter unsalted at room temperature 2 sticks
- ☐ 1 teaspoon vanilla extract pure

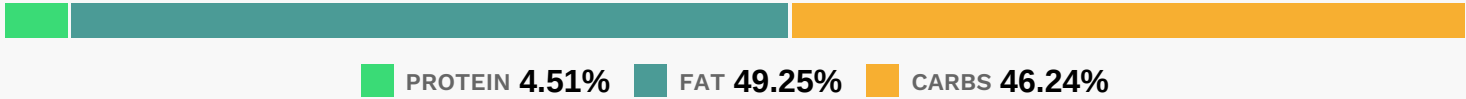
Equipment

- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Watch how to make this recipe.
- ☐ Preheat oven to 325 degrees F.
- ☐ Line 2 heavy baking sheets with parchment paper. Finely chop the oats in a food processor.
- ☐ Transfer the oats to a medium bowl.
- ☐ Mix in the flour, baking powder, baking soda, and salt. Set aside.
- ☐ Using an electric mixer, beat the butter and sugars in a large bowl until fluffy. Beat in the eggs and vanilla.
- ☐ Add the flour mixture and stir just until blended. Stir in the toffee, hazelnuts, and chocolate chips.
- ☐ For each cookie, drop 1 rounded tablespoonful of dough onto sheet, spacing 1 inch apart (do not flatten dough).
- ☐ Bake until the cookies are golden (cookies will flatten slightly), about 15 minutes. Cool the cookies on the baking sheets for 5 minutes.
- ☐ Transfer to a cooling rack and cool completely. (The cookies can be prepared 1 day ahead. Store in an airtight container at room temperature.)

Nutrition Facts



Properties

Glycemic Index:6.09, Glycemic Load:6.39, Inflammation Score:-2, Nutrition Score:3.4552173510842%

Flavonoids

Cyanidin: 0.17mg, Cyanidin: 0.17mg, Cyanidin: 0.17mg, Cyanidin: 0.17mg Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg

Nutrients (% of daily need)

Calories: 164.53kcal (8.23%), Fat: 9.16g (14.1%), Saturated Fat: 4.57g (28.57%), Carbohydrates: 19.36g (6.45%), Net Carbohydrates: 18.25g (6.64%), Sugar: 12.79g (14.21%), Cholesterol: 18.89mg (6.3%), Sodium: 69.79mg (3.03%), Alcohol: 0.03g (100%), Alcohol %: 0.11% (100%), Caffeine: 6.1mg (2.03%), Protein: 1.89g (3.78%), Manganese: 0.32mg (16.15%), Copper: 0.15mg (7.4%), Iron: 0.95mg (5.3%), Selenium: 3.65µg (5.22%), Magnesium: 19.79mg (4.95%), Vitamin B1: 0.07mg (4.62%), Fiber: 1.11g (4.43%), Phosphorus: 42.74mg (4.27%), Folate: 14.98µg (3.75%), Vitamin E: 0.56mg (3.7%), Vitamin B2: 0.05mg (2.86%), Vitamin A: 133.48IU (2.67%), Zinc: 0.35mg (2.36%), Vitamin B3: 0.47mg (2.34%), Potassium: 76.85mg (2.2%), Calcium: 19.75mg (1.97%), Vitamin B6: 0.03mg (1.27%), Vitamin B5: 0.12mg (1.23%), Vitamin K: 1.24µg (1.18%)