



Hazelnut Nutella Sandwich Cookies

READY IN



30 min.

SERVINGS



30

CALORIES



214 kcal

DESSERT

Ingredients

- 0.8 teaspoon double-acting baking powder
- 10 ounce bittersweet chocolate chopped
- 3 large eggs at room temperature
- 0.8 cup flour
- 1 cup hazelnuts chopped
- 0.3 teaspoon kosher salt
- 1.3 cups nutella
- 1 cup sugar
- 0.3 cup butter unsalted cut into chunks

2 ounces baker's chocolate unsweetened chopped




Equipment

- bowl
- frying pan
- baking sheet
- baking paper
- oven
- whisk

Directions

- Put chocolates and butter in a medium metal bowl and set bowl over a pan filled with 1 in. of simmering water. Cook, stirring occasionally, until melted, then remove from heat and let cool slightly.
- Whisk in eggs and sugar, mixing until combined. Then whisk in flour, baking powder, and salt.
- Mix in hazelnuts. Chill dough, covered, until firm, about 2 hours.
- Let dough sit at room temperature 15 minutes. Meanwhile, preheat oven to 350 and line 2 baking sheets with parchment paper. Scoop 1 tbsp. portions of dough, rolling each into a ball, and put onto sheets 1 in. apart. Using the palm of your hand, press balls into 1/4-in.-thick rounds.
- Bake cookies until they no longer look wet on top, about 8 minutes.
- Let cool on baking sheets.
- Spread the flat side of 1 cookie with about 1 tbsp. Nutella and sandwich with another cookie. Repeat with remaining cookies.
- Make ahead: Batter up to 1 day; baked cookies up to 2 days, airtight.

Nutrition Facts

 PROTEIN 5.58%  FAT 52.45%  CARBS 41.97%

Properties

Glycemic Index:9.38, Glycemic Load:8.54, Inflammation Score:-2, Nutrition Score:5.8830434628155%

Flavonoids

Cyanidin: 0.27mg, Cyanidin: 0.27mg, Cyanidin: 0.27mg, Cyanidin: 0.27mg Catechin: 1.26mg, Catechin: 1.26mg, Catechin: 1.26mg, Catechin: 1.26mg Epigallocatechin: 0.11mg, Epigallocatechin: 0.11mg, Epigallocatechin: 0.11mg, Epigallocatechin: 0.11mg Epicatechin: 2.69mg, Epicatechin: 2.69mg, Epicatechin: 2.69mg, Epicatechin: 2.69mg Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg

Nutrients (% of daily need)

Calories: 214.49kcal (10.72%), Fat: 12.82g (19.72%), Saturated Fat: 7.55g (47.22%), Carbohydrates: 23.08g (7.69%), Net Carbohydrates: 20.86g (7.58%), Sugar: 17.09g (18.99%), Cholesterol: 23.23mg (7.74%), Sodium: 43.94mg (1.91%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 10.51mg (3.5%), Protein: 3.07g (6.13%), Manganese: 0.58mg (29.13%), Copper: 0.32mg (15.77%), Iron: 1.91mg (10.61%), Magnesium: 38.68mg (9.67%), Vitamin E: 1.38mg (9.21%), Fiber: 2.22g (8.87%), Phosphorus: 78.65mg (7.86%), Selenium: 4.15µg (5.92%), Zinc: 0.75mg (5.01%), Vitamin B1: 0.07mg (4.58%), Potassium: 158.2mg (4.52%), Vitamin B2: 0.07mg (4.26%), Folate: 14.92µg (3.73%), Calcium: 35.51mg (3.55%), Vitamin B6: 0.05mg (2.32%), Vitamin B3: 0.42mg (2.1%), Vitamin B5: 0.21mg (2.05%), Vitamin K: 1.83µg (1.74%), Vitamin B12: 0.1µg (1.64%), Vitamin A: 80.17IU (1.6%)