



Louise's Nutella Cookies

READY IN



22 min.

SERVINGS



1

CALORIES



3539 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 1 large eggs
- ☐ 1 cup plus 2 teaspoon flour (5.25 oz)
- ☐ 0.5 cup granulated sugar
- ☐ 0.3 cup brown sugar light packed
- ☐ 2 tablespoons nutella
- ☐ 0.3 cup nuts toasted (I used walnuts)
- ☐ 0.5 teaspoon salt
- ☐ 1.5 cups semi-sweet chocolate with hazelnuts added chopped

- ☐ 5 tablespoons butter unsalted at room temperature
- ☐ 0.5 teaspoon vanilla

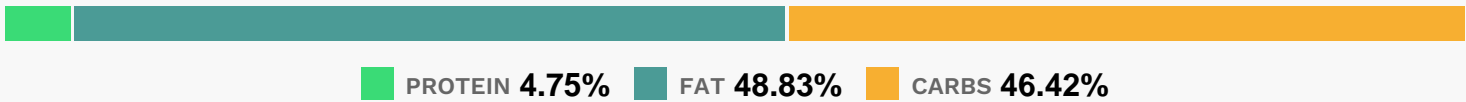
Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ hand mixer
- ☐ stand mixer

Directions

- ☐ Preheat oven to 375°F. Line 2 baking sheets with parchment paper.
- ☐ Mix the flour, baking soda and salt together and set aside.In the bowl of a stand mixer fitted with a paddle attachment or in a large mixing bowl using a hand-held electric mixer, beat the butter and both sugars until creamy. Reduce the speed to medium-low, then add the Nutella and beat until smooth.
- ☐ Add the egg and beat until it's mixed in, then add the vanilla. Reduce the speed to low. Gradually add the flour mixture, beating just until the dough comes together. Stir in the chocolate pieces and, if desired, the nuts.Using a tablespoon, scoop up heaps of dough and put them on the baking sheet, spacing about 3 inches apart.
- ☐ Bake one sheet at a time for 10 minutes or until cookies look set.
- ☐ Transfer the sheets to a wire rack to cool for at least 10 minutes. I actually like them best chilled, but maybe that's because it's 104 degrees and everything seems better chilled.

Nutrition Facts



Properties

Glycemic Index:194.42, Glycemic Load:145.42, Inflammation Score:-10, Nutrition Score:57.260434646969%

Flavonoids

Cyanidin: 0.79mg, Cyanidin: 0.79mg, Cyanidin: 0.79mg, Cyanidin: 0.79mg

Nutrients (% of daily need)

Calories: 3538.76kcal (176.94%), Fat: 193.7g (298%), Saturated Fat: 107.85g (674.06%), Carbohydrates: 414.3g (138.1%), Net Carbohydrates: 385.96g (140.35%), Sugar: 271.07g (301.19%), Cholesterol: 352.25mg (117.42%), Sodium: 1849.72mg (80.42%), Alcohol: 0.69g (100%), Alcohol %: 0.12% (100%), Caffeine: 228.34mg (76.11%), Protein: 42.39g (84.77%), Manganese: 5.71mg (285.7%), Copper: 4.18mg (208.85%), Iron: 26.2mg (145.58%), Magnesium: 572.02mg (143%), Selenium: 84.51µg (120.72%), Fiber: 28.33g (113.33%), Phosphorus: 1093.07mg (109.31%), Vitamin B1: 1.22mg (81.34%), Folate: 288.74µg (72.19%), Vitamin B2: 1.13mg (66.24%), Zinc: 9.87mg (65.78%), Potassium: 2065.86mg (59.02%), Vitamin B3: 10.2mg (51.01%), Vitamin A: 2157.51IU (43.15%), Vitamin E: 5.81mg (38.75%), Calcium: 342.52mg (34.25%), Vitamin B5: 2.55mg (25.51%), Vitamin K: 25.82µg (24.59%), Vitamin B6: 0.44mg (22.09%), Vitamin B12: 1.14µg (18.94%), Vitamin D: 2.05µg (13.67%)