



Nutella® Chocolate Chip Cookies

READY IN



55 min.

SERVINGS



76

CALORIES



112 kcal

DESSERT

Ingredients

- 2.5 cups flour all-purpose
- 1 teaspoon baking soda
- 0.5 teaspoon salt
- 0.8 cup butter softened
- 1.5 cups brown sugar packed
- 2 tablespoons nutella with cocoa
- 2 eggs
- 1 teaspoon vanilla
- 11.5 oz milk chocolate chips (2 cups)

- 1.8 cups hazelnuts toasted chopped (filberts)
- 1 cup nutella with cocoa nutella®

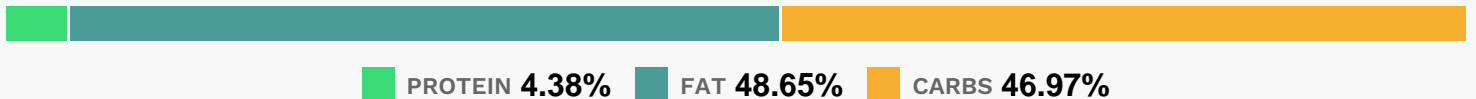
Equipment

- bowl
- baking sheet
- oven
- hand mixer
- microwave

Directions

- Heat oven to 350°F.
- Mix flour, baking soda and salt. In large bowl, beat butter, brown sugar and 2 tablespoons hazelnut spread with electric mixer on medium speed 3 minutes or until light and fluffy. Beat in eggs and vanilla. On low speed, gradually add flour mixture to butter mixture, beating until blended. Stir in chocolate chips and 1 cup of the hazelnuts.
- Onto ungreased cookie sheets, drop dough by tablespoonfuls 2 inches apart.
- Bake 10 to 12 minutes or until lightly browned. Cool 5 minutes; remove from cookie sheets to cooling racks. Cool completely, about 30 minutes.
- In small microwavable bowl, microwave 1 cup hazelnut spread uncovered on High 30 seconds; stir until smooth.
- Drizzle over cookies.
- Sprinkle with remaining 3/4 cup hazelnuts.

Nutrition Facts



Properties

Glycemic Index:1.96, Glycemic Load:3.04, Inflammation Score:-1, Nutrition Score:2.3295652555383%

Flavonoids

Cyanidin: 0.19mg, Cyanidin: 0.19mg, Cyanidin: 0.19mg, Cyanidin: 0.19mg Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg 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: 112.08kcal (5.6%), Fat: 6.18g (9.5%), Saturated Fat: 2.57g (16.03%), Carbohydrates: 13.42g (4.47%), Net Carbohydrates: 12.8g (4.65%), Sugar: 9.2g (10.22%), Cholesterol: 4.31mg (1.44%), Sodium: 55.59mg (2.42%), Alcohol: 0.02g (100%), Alcohol %: 0.1% (100%), Protein: 1.25g (2.5%), Manganese: 0.24mg (12.02%), Vitamin E: 0.72mg (4.79%), Copper: 0.08mg (3.86%), Vitamin B1: 0.05mg (3.63%), Iron: 0.57mg (3.15%), Folate: 11.88µg (2.97%), Selenium: 2.03µg (2.9%), Fiber: 0.62g (2.47%), Phosphorus: 22.18mg (2.22%), Magnesium: 8.85mg (2.21%), Vitamin B2: 0.04mg (2.18%), Potassium: 61.89mg (1.77%), Vitamin A: 87.07IU (1.74%), Calcium: 16.56mg (1.66%), Vitamin B3: 0.32mg (1.59%), Vitamin B6: 0.03mg (1.25%), Zinc: 0.16mg (1.07%)