



## Stuffed Hazelnut Cookies

 Dairy Free

READY IN



60 min.

SERVINGS



24

CALORIES



236 kcal

DESSERT

### Ingredients

- 0.5 cup nutella with cocoa
- 0.5 cup powdered sugar
- 0.3 cup hazelnuts chopped (filberts)
- 1 cup granulated sugar
- 0.5 cup nutella with cocoa
- 0.5 cup butter softened
- 1 eggs
- 1.5 cups flour all-purpose

- 0.8 teaspoon baking soda
- 0.5 teaspoon double-acting baking powder
- 0.3 teaspoon salt
- 1 serving granulated sugar
- 1 cup chocolate chips dark
- 2 teaspoons shortening
- 6 teaspoons hazelnuts finely chopped

## Equipment

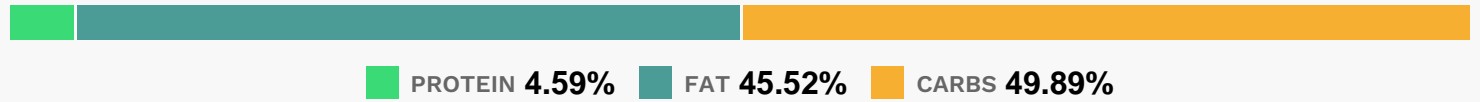
- bowl
- baking sheet
- oven
- wire rack
- hand mixer
- microwave

## Directions

- Heat oven to 375°F. In small bowl, mix 1/2 cup hazelnut spread, the powdered sugar and 1/4 cup chopped hazelnuts. Shape into 24 (1-inch balls).
- In large bowl, beat 1 cup granulated sugar, 1/2 cup hazelnut spread, the butter and egg with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda, baking powder and salt.
- Divide dough into 24 (1 1/2-inch) balls. Flatten each ball into 2 1/2-inch circle. Shape 1 cookie dough circle around 1 hazelnut ball, covering completely. Repeat with remaining dough and hazelnut balls. On ungreased cookie sheet, place filled dough circles about 3 inches apart.
- Bake 9 to 10 minutes or until edges are set. Cool 5 minutes; remove from cookie sheet to cooling rack.
- In small microwavable bowl, microwave chocolate chips and shortening uncovered on High 30 seconds; stir. Microwave about 30 seconds longer or until mixture can be stirred smooth.
- Drizzle over cooled cookies; sprinkle each with 1/4 teaspoon finely chopped hazelnuts.

Let cookies stand until glaze sets.

## Nutrition Facts



### Properties

Glycemic Index:16.49, Glycemic Load:12.62, Inflammation Score:-2, Nutrition Score:4.4234782502703%

### 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: 235.93kcal (11.8%), Fat: 12.07g (18.57%), Saturated Fat: 6.8g (42.49%), Carbohydrates: 29.77g (9.92%), Net Carbohydrates: 28.36g (10.31%), Sugar: 20.7g (23%), Cholesterol: 6.89mg (2.3%), Sodium: 127.92mg (5.56%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.74g (5.48%), Manganese: 0.33mg (16.33%), Vitamin E: 1.31mg (8.71%), Iron: 1.17mg (6.51%), Vitamin B1: 0.1mg (6.45%), Copper: 0.13mg (6.42%), Selenium: 4.18µg (5.97%), Fiber: 1.41g (5.65%), Folate: 21.34µg (5.33%), Vitamin B2: 0.09mg (5.19%), Phosphorus: 50.63mg (5.06%), Calcium: 47.7mg (4.77%), Magnesium: 16.85mg (4.21%), Potassium: 128.35mg (3.67%), Vitamin A: 180.68IU (3.61%), Zinc: 0.54mg (3.58%), Vitamin B3: 0.64mg (3.2%), Vitamin B6: 0.04mg (2.05%), Vitamin B5: 0.19mg (1.93%), Vitamin K: 1.41µg (1.35%), Vitamin B12: 0.08µg (1.26%)