



Stuffed Hazelnut Cookies

 Dairy Free

READY IN



60 min.

SERVINGS



24

CALORIES



247 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.8 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 0.5 cup nutella with cocoa
- ☐ 1 cup chocolate chips dark
- ☐ 1 eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 1 cup granulated sugar

- ☐ 24 servings granulated sugar
- ☐ 0.3 cup hazelnuts chopped (filberts)
- ☐ 6 teaspoons hazelnuts finely chopped
- ☐ 0.5 cup powdered sugar
- ☐ 0.3 teaspoon salt
- ☐ 2 teaspoons shortening

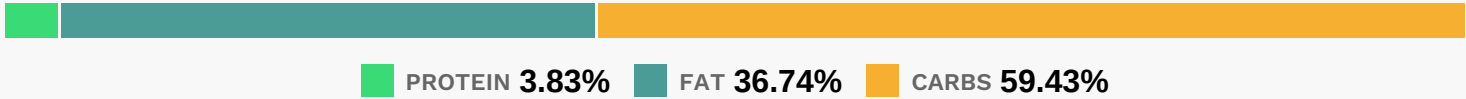
Equipment

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

Directions

- ☐ Heat oven to 375F. 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:15.27, Glycemic Load:19.6, Inflammation Score:-2, Nutrition Score:3.7678261107725%

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: 246.52kcal (12.33%), Fat: 10.25g (15.78%), Saturated Fat: 5.02g (31.39%), Carbohydrates: 37.32g (12.44%), Net Carbohydrates: 36.25g (13.18%), Sugar: 28.81g (32.01%), Cholesterol: 6.89mg (2.3%), Sodium: 125.47mg (5.46%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.4g (4.8%), Manganese: 0.27mg (13.64%), Vitamin E: 1mg (6.64%), Vitamin B1: 0.09mg (6.09%), Selenium: 4.02µg (5.75%), Folate: 20.46µg (5.12%), Iron: 0.9mg (5.02%), Copper: 0.1mg (5%), Vitamin B2: 0.08mg (4.7%), Fiber: 1.07g (4.3%), Phosphorus: 41.13mg (4.11%), Calcium: 41.07mg (4.11%), Vitamin A: 180.5IU (3.61%), Magnesium: 12.85mg (3.21%), Zinc: 0.47mg (3.15%), Vitamin B3: 0.61mg (3.07%), Potassium: 103.15mg (2.95%), Vitamin B6: 0.04mg (1.79%), Vitamin B5: 0.17mg (1.7%), Vitamin K: 1.3µg (1.23%)