Hazelnut Butter Cookies with Chocolate Chips

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 1/2 cups plain flour
- 3/4 tsp baking soda
- 1/2 tsp baking powder
- 1/2 tsp salt
- 1/2 cup unsalted butter, at room temperature
- 1 cup hazelnut butter *†*
- 1/2 cup caster sugar
- 1/2 cup light brown sugar
- 1 large egg, at room temperature
- 1 tsp vanilla extract
- 1 cup dark chocolate chips *††*

Instructions

1. Sift the flour, baking soda, baking powder and salt together in a medium bowl and set aside.
2. Using an electric mixer, beat the butter, caster sugar and brown sugar together till light and fluffy. Add the hazelnut butter in and mix well. Beat the egg and vanilla in. Fold the flour in till just incorporated before stirring in the chocolate chips. Cover and refrigerate the cookie dough for at least 2 hours.
3. Preheat the oven to 175C. Line 2 baking trays with aluminium foil. Drop tablespoonfuls of the dough on the prepared trays, about an inch apart each. Bake the cookies one tray at a time until the cookies are golden brown, about 12-14 minutes. Let cool on the trays for about 5 minutes before transferring them to a wire rack to cool completely. *Makes about 50 cookies*

† I made my own hazelnut butter by toasting 1 cup of whole hazelnuts and grinding

them with 4 tbsp of vegetable oil.
†† The original recipe calls for 2 cups of chocolate chips. I halved the amount after reading reviews that the dough couldn’t incorporate all the chocolate chips. A cup of chocolate chip seems perfect.