Nutella cookies



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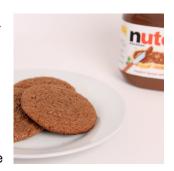
Makes About 3 Dozen

Prep Time: 10 minutes Cook Time: 10 minutes

Ingredients

- __½ cup of Unsalted Butter at room temperature
- __½ cup of Brown Sugar
- __1/2 cup of Granulated Sugar
- __1 cup of Nutella
- __2 Eggs
- __1 tsp of Vanilla Extract
- __2 cups of All Purpose Flour
- __1 tsp of Baking Soda
- __¼ tsp of Salt
- __1 Tbsp of Cacao Powder

- 1) Preheat your oven to 375 degrees, line a few baking sheets with parchment paper and set aside.
- 2) In a small bowl, mix together the flour, salt, cocoa powder and baking soda, set aside.
- 3) In the bowl of a standing mixer fitted with a paddle attachment, cream together the butter and both kinds of sugar. Add the egg, vanilla and nutella and mix to incorporate well.



- 4) Add the dry ingredients and mix everything together until your dough comes together.
- 5) Using a small ice cream scoop, scoop out the cookie dough on your prepared baking sheets a few inches apart.
- 6) Bake them for about 10 minutes.(they will look very puffy as they bake but they will flatten as they cool)
- 7) Let them cool completely

NOTE: For the video, i halved the recipe.