

# HAZELNUT CHOCOLATE CHIP COOKIES

**SERVES: 24 cookies**

## INGREDIENTS

1 ½ cups all-purpose flour  
1/2 cup ground hazelnuts  
1/2 cup unsalted butter, softened  
1/2 cup brown sugar  
1/4 cup granulated sugar  
1 large egg  
1 teaspoon vanilla extract  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
1 cup dark chocolate chips  
1/4 cup chopped whole hazelnuts

## METHOD

1. Preheat the oven to 350°F and line two baking sheets with parchment paper.
2. In a medium bowl, whisk together flour, ground hazelnuts, baking soda, and salt.
3. In a separate large bowl, cream together softened butter, brown sugar, and granulated sugar until light and fluffy, about 3-4 minutes.
4. Add the egg and vanilla extract to the butter mixture, beating until well incorporated.
5. Gradually mix the dry ingredients into the wet ingredients, stirring until a soft dough forms.
6. Fold in chocolate chips and chopped whole hazelnuts.
7. Scoop tablespoon-sized balls of dough onto prepared baking sheets, leaving 2 inches between each cookie.
8. Gently press down on each cookie to slightly flatten.
9. Bake for 10-12 minutes, until edges are golden brown.
10. Remove from oven and let cookies cool on the baking sheet for 5 minutes.
11. Transfer cookies to a wire rack to cool completely.
12. Store in an airtight container for up to one week.