

HAZELNUT BUTTER COOKIES WITH HAZELNUT TEA AND TOASTED CHOPPED HAZELNUTS

TIME	25-27 mins for 1st batch. 10-12 mins each addtl	.125 = 1/8 .33 = 1/3 .66 = 2/3	C = Cup T = Tbsp t = tsp	
ETHNICITY	American	4:20?	No	
SOURCE	Khrissi Satterfield			
CALORIES				
INDEX TAB	TRIED IT?	VEGETARIAN	<input type="checkbox"/>	
SUB TAB	SEASON	FAVORITE	<input type="checkbox"/>	

INGREDIENTS

1 C	Hazelnut Butter	you may need to grind your own	1 C	Brown Sugar	packed
0.5 C	Granulated Sugar		2 lg	Eggs	
1 t	Vanilla Extract		1.5 C	All Purpose Flour	
1 t	Baking Soda (Arm & Hammer)		0.5 t	Salt	
0.25 C	Hazelnut Tea (Adagio.com)				

INSTRUCTIONS

Preheat the oven to 350°F (175°C). Line baking sheets with parchment paper.

Prepare the hazelnut tea: In a small bowl, steep the loose-leaf hazelnut tea in 1/4 cup of hot water for about 5 minutes. Strain the tea leaves and let the tea cool.

Cream the hazelnut butter and sugars: In a large bowl, beat the hazelnut butter, brown sugar, and granulated sugar together until light and fluffy. Add eggs and vanilla: Beat in the eggs one at a time, then add the vanilla extract and the cooled hazelnut tea, mixing until well combined. Combine dry ingredients: In a separate bowl, whisk together the flour, baking soda, and salt.

Mix in dry ingredients: Gradually add the dry ingredients to the wet mixture, mixing until just combined.

Add toasted hazelnuts: Stir in the toasted chopped hazelnuts until evenly distributed.

Scoop and bake: Drop rounded tablespoons of dough onto the prepared baking sheets, spacing them about 2 inches apart. Bake in the preheated oven for 10-12 minutes, or until the edges are golden brown.

Cool: Allow the cookies to cool on the baking sheets for a few minutes before transferring them to wire racks to cool completely.

NOTES

NUTRITION INFORMATION