

HazelScotch ChoCoCoNut Cookies

Total Time: 35 minutes

1 C unsalted butter, softened
1 C granulated sugar
1 C brown sugar, packed
2 lg eggs
2 t vanilla extract
2 1/2 C all-purpose flour
1 t baking soda
1/2 t baking powder
1/2 t salt

1 C chocolate chips
1 C butterscotch chips
1 C sweetened coconut flakes
1 C chopped hazelnuts, toasted
2 T [HazelScotch ChoCoCoNut](#) tea leaves (dry)
1/4 C brewed [HazelScotch ChoCoCoNut](#) tea, cooled

PREHEAT YOUR OVEN to 350°F (175°C) and line baking sheets with parchment paper.

TOAST THE HAZELNUTS by spreading them on a baking sheet and baking for 5-7 minutes, or until they are fragrant and lightly browned. Let them cool, then chop.

CREAM TOGETHER the butter, granulated sugar, and brown sugar until light and fluffy.

ADD THE EGGS one at a time, beating well after each addition, then mix in the vanilla extract and brewed HazelScotch ChoCoCoNut tea.

IN A SEPARATE BOWL, whisk together the flour, baking soda, baking powder, salt, and dry HazelScotch ChoCoCoNut tea leaves.

GRADUALLY ADD the dry ingredients to the wet ingredients, mixing until just combined.

FOLD IN the chocolate chips, butterscotch chips, coconut flakes, and toasted hazelnuts.

DROP ROUNDED TABLESPOONS of dough onto the prepared baking sheets, spacing them about 2 inches apart.

BAKE FOR 10-12 MINUTES, or until the edges are golden brown.

ALLOW THE COOKIES to cool on the baking sheets for a few minutes before transferring them to a wire rack to cool completely.