

Nutella cookies

Nutella, Nutella, and then some more Nutella.



Ingredients

250 g	Nutella (chocolate-hazelnut spread) (for the cookie)
150 g	Nutella (for the topping)
½ C	chopped walnut pieces
1	egg, lg.
¼ t	salt, mineralized
140 g	white flour
# unit	ingredient

Tools

Refrigerator
Oven
Spice mill
Mixing bowl, med.
Handheld mixer/stand mixer
Kitchen scale
Spatula
Measuring cup, 1 C
Baking sheet, rimmed
Parchment paper
Pastry bag
Scissors

Instructions

Make the dough

1. Place the mixing bowl on the scale, and then turn on the scale.
2. Measure the 250 g Nutella directly into the mixing bowl with a spatula.
3. Add the egg to the mixing bowl.
4. Using the hand mixer, thoroughly mix the Nutella and the egg. When you can stop the mixer and have the mixture drip off the beater heads in a 1-in-wide ribbon, you're done.
5. Add the salt to the Nutella mixture.
6. Measure the flour on the kitchen scale, and then add it to the Nutella mixture.
7. Use the spatula to mix, and then fold the ingredients into a dough. Towards the end of the process, use the heel of your hand to finish the folding and compressing.
8. Refrigerate the dough for 1 hr.

Prep the walnuts

While the dough hardens in the refrigerator, powder the walnuts in the spice mill.

Make the cookies

1. Pre-heat the oven to 170° C/340° F.

Prep. Time: 30 min.
Cook Time: 15 min.
Stand Time: 30 min.

Dessert
Author: [Web Spoon](#)
Servings: 9

2. Remove the dough from the refrigerator.
3. Line the baking sheet with parchment paper.
4. Pinch enough dough to roll into a 2-in. ball.
5. Roll the dough into a 2-in. ball.
6. Place the ball on the lined baking sheet.
7. Repeat the 3 steps above until the you've used all the dough.
8. Make a depression in the center of each dough ball with a narrow, round object, such as the end of a rolling pin, the narrow end of a mortar, or even your thumb.
9. Place the baking sheet in the oven for 15 minutes.

Fill and dust the cookies

1. Remove the baking sheet from the oven, and place it on a cutting board or a stove/cooktop.
2. Fill a pastry bag with the remaining Nutella, then cut the bottom of the bag on a diagonal with the scissors.
3. Squeeze a small amount of Nutella into the depression of each cookie.
4. Sprinkle a small amount of the powdered walnuts on top of the Nutella.
5. Let cookies cool for at least 30 minutes.
6. Serve.

Variation

Fill the cookies with Nutella and dust them prior to baking. The Nutella won't change, but the walnuts will roast slightly, increasing the savorness.

Scaling up the recipe

For a big batch (2X or more) of cookies, use a stand mixer. Use a wire whisk head to beat the eggs, then swap it for an open-paddle head before you add the flour.

Many ovens heat unevenly, with the top rack being the hottest. Cook baking sheets one at a time to get uniform results.

If you need to transport the cookies, finish the cookies at your destination.

1. Toast the powdered nuts in a sauté pan while the cookies bake.
2. Transfer the toasted nuts to a food storage container for transport.
3. Take the Nutella, a pastry bag, the powdered nuts, a pair of scissors, a soup spoon, and, of course, the cookies with you.