

Chocolate Chip Cookies for Nutella Lovers

Hazelnut flavor and rich, browned butter give these cookies their nutty, Nutella-like flavor - yum!

Ingredients

1/2 cup (1 stick) unsalted butter
1 cup plus 2 tablespoons all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup packed dark brown sugar
1/4 cup granulated sugar
1 large egg
1/2 teaspoon LorAnn Madagascar Vanilla Extract
1/8 teaspoon LorAnn Creamy Hazelnut Flavoring
1 cup semi-sweet chocolate chips



Directions

1. For the browned butter: In a small saucepan, melt butter over medium low heat. When butter begins to foam, whisk constantly until butter just starts to brown, about 5 - 7 minutes. Remove from heat and transfer to a small bowl; cool to room temperature.
2. Meanwhile, in a small bowl, whisk together the flour, baking soda and salt. In a large bowl, beat the cooled butter and sugars with an electric mixer until very well blended. Beat in the egg, vanilla extract, and Hazelnut flavoring. Stir in flour mixture until just combined. Fold in chocolate chips.
3. Cover bowl with plastic wrap and place dough in refrigerator until well chilled, about 1 hour or more.
4. Preheat oven to 350 degrees F. Remove dough from refrigerator. Using a small ice cream scoop, or a tablespoon, drop dough onto ungreased cookie sheet. Bake cookies for 8 - 10 minutes until the edges are just turning golden (do not over-bake). Cool on cookie sheet for a several minutes, then transfer to a wire rack and cool completely. Repeat with remaining dough. Makes about 2 dozen cookies.

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