

NUTELLA OATMEAL COOKIES WITH TOASTED HAZELNUTS

INGREDIENTS

1 1/2 cups old-fashioned oats
1/2 cup all purpose flour, plus 2 tablespoons of flour
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/8 teaspoon salt
1/2 cup butter, softened room temperature
1/2 cup Nutella
1/2 cup granulated sugar
1/2 cup light brown sugar
1 large egg
1/2 teaspoon hazelnut extract
1/2 cup toasted hazelnuts, chopped

DIRECTIONS

Preheat the oven to 350F. Line baking sheet with parchment paper or silpat.

In a medium bowl, whisk together the oats, flour, baking soda, cinnamon, and salt. In the work bowl of a stand mixer, add the butter, Nutella, sugar and brown sugar and beat on medium speed until smooth and creamy. Add the egg and hazelnut extract and beat until smooth. Reduce the mixer speed to low and slowly add the dry ingredients, beating only until blended. Stir in the toasted hazelnuts by hand. Chill the dough 30 minutes in the refrigerator.

Form the cookie dough into rounded tablespoons and place them 2 inches apart on the baking sheet. Bake for 8-10 minutes or until cookies are golden and just firm around the edges. Let the cookies cool on the baking sheet for 5 minutes and then remove with a spatula onto a cooling rack to cool completely.