

Hazelnut Chocolate Chip Cookies

Author: Nick Malgieri's cookbook, *Chocolate*, via *Bake or Break* blog

Carolyn T's
Main Cookbook

Servings: 40



Description: Very similar to Nestle's, but different because of Frangelico (or rum) instead of vanillas.

1. Preheat oven to 375.
2. Beat the softened butter and brown sugar, then add and beat in the rum or Frangelico, egg and egg yolk.
3. Mix together the flour, baking soda and salt and stir into the butter and sugar mixture. Blend in hazelnuts and chocolate chips.
4. Drop batter (about a tablespoon each) onto a Silpat or parchment-lined baking sheet and bake for 12 minutes (or up to 15, depending on your oven). Cool completely on baking pan (about 5 minutes), then remove and continue baking.

- 1 1/2 sticks unsalted butter, softened
- 1 cup light brown sugar
- 1 tablespoon dark rum, or Frangelico
- 1 whole egg
- 1 whole egg yolk
- 1 2/3 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup hazelnuts, toasted, coarsely chopped
- 2 cups semisweet chocolate chips

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

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Per Serving (excluding unknown items): 130 Calories; 8g Fat (56.0% calories from fat); 2g Protein; 13g Carbohydrate; 1g Dietary Fiber; 20mg Cholesterol; 63mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 1/2 Fat; 1/2 Other Carbohydrates.