

# Hazelnut Cookies Recipe

Makes about 25 cookies

## Ingredients:

- 1 cup (130 grams) raw hazelnuts
- 1 cup (120 grams) all-purpose flour
- 1/2 teaspoon (3 grams) salt
- 1/2 cup (113 grams) unsalted butter, softened
- 1/4 cup (50 grams) sugar
- 1 egg yolk, room temperature
- 1 teaspoon (4 grams) vanilla extract

## Instructions:

1. **Preheat the oven:** Heat your oven to 325°F (162°C) and line two baking sheets with parchment paper or a silicone mat.
2. **Prepare the hazelnuts:** Place the raw hazelnuts in a food processor and pulse until finely chopped. Be careful not to over-process and turn them into a paste. Set 3/4 cup aside for the dough, and reserve 1/4 cup for garnish.
3. **Mix dry ingredients:** In a medium bowl, whisk together the flour and salt.
4. **Cream butter and sugar:** In a separate large bowl, cream the softened butter and sugar together until smooth and light. Add the egg yolk and vanilla extract, and continue creaming until fully combined.
5. **Combine the mixtures:** Gradually add the flour mixture to the butter mixture, stirring until no dry patches remain.
6. **Fold in hazelnuts:** Gently fold 3/4 cup of the chopped hazelnuts into the dough, reserving the remaining 1/4 cup for topping.
7. **Shape the cookies:** Scoop the cookie dough onto the prepared baking sheets using a cookie scoop or spoon. Lightly press each cookie with a fork to flatten. Sprinkle the reserved hazelnuts on top and gently press them into the dough.
8. **Bake:** Bake the cookies for 12 to 15 minutes, or until the edges are lightly golden brown. Remove from the oven and allow the cookies to cool on the baking sheet for 5 minutes. They will firm up as they cool.
9. **Cool completely:** Transfer the cookies to a cooling rack and allow them to cool completely before storing in an airtight container. These cookies will keep for about 1 week.

### **Nutritional Breakdown (Per Cookie):**

- **Calories:** 85 kcal
- **Protein:** 1.5g
- **Fat:** 6g
  - Saturated Fat: 2.5g
- **Carbohydrates:** 7g
  - Fiber: 0.5g
  - Sugars: 2g
- **Cholesterol:** 15mg
- **Sodium:** 60mg