

Milk chocolate & hazelnut cookies

Ingrédients

- 150g butter
- 80g hazelnut butter
- 110g muscovado sugar
- 90g caster sugar
- 2 eggs
- 365g T55 flour
- 20g cornstarch
- 4g baking powder
- 2g salt
- 180g chopped hazelnuts
- 260g chopped azelia chocolate chips

Préparation

1. New version of my giant cookies with this hazelnut-filled version!
2. Crunchy and soft cookies, filled with hazelnuts and azelia chocolate, this Valrhona milk chocolate with hazelnut flavor, always easy to prepare and super yummy.
3. T55 flour cornstarch baking powder salt chopped hazelnuts chopped azelia chocolate chips Recipe :
Cream the butter with the hazelnut butter and the two sugars.
4. Add the eggs, then the flour, cornstarch, baking powder and salt.
5. Finish by stirring in the hazelnuts and chocolate.
6. Divide the dough into 8 equal pieces, then shape them into balls and place them in the refrigerator for at least 2 hours (you can leave them overnight).
7. Then preheat the oven to 220°C.
8. Lightly crush the dough balls (space them well, they will spread when cooked).
9. Put them in the oven for 3 minutes, then lower the temperature to 180°C and continue baking for 9 minutes.
10. Let the cookies cool on their tray, then enjoy!