

# Hazelnut Chocolate Chip Cookies

Yields: 24 cookies

Prep Time: 20 minutes

Bake Time: 8-10 minutes, per batch



## Ingredients

1/2 cup brown sugar  
1/2 cup granulated sugar  
1/3 cup butter, soften  
1/3 cup shortening  
1 large egg  
1 teaspoon vanilla extract  
1 1/2 cups all-purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon sea salt, plus more for topping  
6 ounces semi-sweet chocolate chips  
6 ounces dark chocolate, chopped  
1/2 cup hazelnuts, chopped and toasted

## Directions

Preheat the oven to 350°F. In a medium mixing bowl, beat together the brown sugar, granulated sugar, butter and shortening until mixture is light and fluffy. Gradually beat in the egg and vanilla extract until incorporated.

In a separate mixing bowl, whisk together the flour, baking soda, and salt. In thirds, gradually add the dry ingredients to the wet ingredients, scraping down the bowl after each addition. Stir in the chocolate and hazelnuts. You can never have too much chocolate.

Using a cooking dough scoop (or 1 tablespoon) form the dough into little spherical drops and place them onto an ungreased 9 x 13 cookie sheet. Note: 12 drop doughs fit perfectly.

Bake each batch one at a time for 8-10 minutes or until the bottoms is a light golden-brown color. Allow cookies to cool slightly before serving.