



COFFEE HAZELNUT COOKIES

This is a delicious twist on my chocolate chip cookies - the deep coffee flavour perfectly balances out the sweetness of the white chocolate and complements the roasted aroma of the candied hazelnuts - simply delicious!

INGREDIENTS & DIRECTIONS

— for the dough —

90g **unsalted butter**
90g **browned butter**

To brown the butter, heat it in a pan over medium-high heat until the milk proteins start to caramelize and precipitate, and let it cool down completely before continuing

200g **white sugar**
100g **brown sugar**
2 tsp **vanilla extract**
½ tsp **salt**
1 **egg**
3 tbsp **coffee concentrate**
1 tbsp **Frangelico**
3 drops **Hazelnut drops**

Combine butter (browned and regular, making sure the total adds up to 180g), egg, vanilla sugar, salt, and both sugars in a large bowl and mix until light and fluffy

For the coffee concentrate, mix about 2-3 tbsp of instant coffee with 3 tbsp hot water (The Frangelico and hazelnut drops are optional, but I do love that they really bring out the hazelnut flavour of the cookies a bit more)

375g **flour**
1 tsp **baking powder**

Mix in the dry ingredients

200g **candied hazelnuts**
200g **white chocolate**

Carefully fold in the roughly chopped candied hazelnuts and white chocolate (I like to chop about a quarter each really fine, so that it part of it almost completely incorporates with the dough)

— baking —

- For best results, store the dough in the fridge for a good 24-36 hours (this really brings out the caramel flavors)
- Preheat oven to 180°C / 356°F and line two baking sheets with parchment paper
- Get the dough from the fridge, roll them into little balls, and flatten them out a bit (also make sure to leave quite some room between the cookies so they don't merge into a huge monster cookie)
- Bake them for 8-10 minutes or until the edges look golden brown (the cookies will still be very soft at this point)