



Coffee, Chocolate & Hazelnut Cookies

Sarah's Servings: 18 Sarah's skill: Easy, Baking time: 15 mins

Ingredients

100g unsalted butter, softened
90g soft light brown sugar
75g granulated sugar
3 tsp espresso coffee powder
1 large egg
200g plain flour
½ tsp baking powder
½ tsp bicarbonate of soda
100g milk chocolate chips
100g blanched hazelnuts, roughly chopped

Method

1. Start by lining two baking trays with parchment.
2. In a stand mixer place the butter, light brown sugar, granulated sugar and espresso powder. Beat until light and fluffy.
3. Add the egg and mix again.
4. Then add the flour, baking powder and bicarbonate of soda until it forms a soft dough.
5. Finally add the chocolate chips and mix until incorporated throughout the dough.
6. Transfer the cookie dough into a medium sized bowl, cover and place in the fridge for at least 1 hour.
7. Preheat the oven to 180°C (160°C fan) and take the cookie dough out of the fridge.
8. Form into balls roughly the size of walnuts (35g approx) and place on the baking trays. These cookies do spread so don't put them too close together. You will need to bake several batches.
9. Bake for 7 minutes, then remove from the oven and sprinkle generously with the chopped hazelnuts.
10. Bake for a further 8 minutes until they start to brown slightly around the edges.
11. Finally leave to cool on wire racks and the cookies will set firm.