



INGREDIENTS

CLARIFIED BUTTER

1 cup of unsalted butter

DRY INGREDIENTS

2 ½ cups of sifted AP flour

1 TSP of baking powder

1 TSP of baking soda

1 TSP of kosher salt

WET INGREDIENTS

1 cup of brown sugar

½ cup of granulated sugar

2 TSP of vanilla extract

1 egg yolk

1 egg

1 cup of semi-sweet chocolate chips

NOTES

For best result, have all your ingredients at room temperature.

NUTELLA STUFFED CHOCOLATE CHIP COOKIES

By Caterina Romano's kitchen

DIRECTIONS

1. Line a baking tray with parchment paper.
2. Prepare the Nutella using a two-teaspoon scooper and dropping dollops onto the cookie sheet. Place in freezer for ½ hour to harden.
3. Place the butter in a medium-sized pan. Melt over medium-low heat.
4. Continue to cook until it turns to a beautiful amber color and the milk solids have fallen to the bottom.
5. Swirl and scrape the sides of the pan with a wooden spoon, the butter will bubble and pop. Once the bubbling/popping slows, the butter will begin to turn brown.
6. Remove from the heat, pour in a glass container and allow to cool for ½ hour.
7. In a large bowl, whisk together the flour, baking powder, baking soda and the salt and mix until well combined.
8. Place the clarified butter into the bowl of a stand mixer fitted with a paddle attachment.
9. Add the brown and granulated sugars, vanilla, egg yolk and egg and continue to mix.
10. Add the dry to the wet ingredient one tablespoon at a time.
11. Add the chocolate chips and mix well.
12. Transfer the cookie dough to a glass container. Plastic wrap & refrigerate for ½ hour.
13. Preheat the oven to 375 DF.
14. Scoop the dough with a 3 TBSP scooper. Press the frozen Nutella into the center. Form around the Nutella until it is completely concealed. Place on a baking tray lined with parchment paper 3" apart.
15. Bake in oven for 7-8 minutes.
16. Allow to cool.

**ENJOY THE STUFFED NUTELLA
CHOCOLATE CHIP COOKIES**