

Nutella Chocolate Blossom Cookies

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Original recipe and notes at www.devamadeo.com



Details:

Yield: about 40 cookies

Total time: 1 hour

Prep time: 10 minutes making the dough and 10 minutes for coating the cookie balls with sugar

Freezing time: 25 to 30 minutes

Baking time: 8 minutes

Equipment: stand mixer or electric hand mixer, large bowls, baking tray and parchment paper or silicon mat, cooling rack

My Prep:

Ingredients:

- Decorator's granulated sugar, demerara or turbinado or natural granulated sugar extra to coat the cookies - about 1 cup for the whole batch
- Unbleached all-purpose flour - 1 $\frac{1}{2}$ cups (240g)
- Baking soda - $\frac{3}{4}$ Tsp
- Fine sea salt - $\frac{1}{4}$ Tsp
- Unsalted butter, softened - $\frac{1}{2}$ cup (8 TBSP)
- Natural granulated sugar - $\frac{1}{2}$ cup (114g)
- Dark brown sugar - $\frac{1}{2}$ cup (102g)
- Egg, large - 1

Steps:

Make sure you have space in your freezer for a baking sheet. Line two with parchment papers (if you only have one line it and place a parchment paper over anything you can use as a tray, plate or shallow pan to fit in the freezer, like a large lasagna pan). You may use a silicon mat as well.

In a large plate or shallow bowl serve the sugar you will be using for coating.

In a bowl whisk together the 1 $\frac{1}{2}$ cups of flour, the $\frac{3}{4}$ teaspoon of baking soda and the $\frac{1}{4}$ teaspoon of salt.

With a stand mixer or an electric hand mixer beat butter for one minute to make it smooth in medium-low speed (#2 in the Kitchen Aid).

- Chocolate hazelnut spread (such as Nutella) - $\frac{1}{2}$ cup
- Vanilla extract - $\frac{1}{2}$ Tsp
- Cocoa powder - 1 TBSP
- Strawberry kisses (or your favorite kisses) - about 40 or the amount of the cookies you are planning on baking.

My recipe highlights:

Extra notes:

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Add the $\frac{1}{2}$ cup of granulated sugar, the $\frac{1}{2}$ cup of dark brown sugar, the egg and the $\frac{1}{2}$ cup of Nutella, the teaspoon of vanilla extract and the tablespoon of cocoa powder. Beat in medium speed (#4 in the Kitchen Aid) until a blended paste forms, about 3 minutes. Dump the flour mixture and mix until a dough forms, about less than a minute.

Measure a scant tablespoon of dough, $\frac{3}{4}$ tablespoons would be the ideal measurement. Roll it into a 1" ball (see notes above). Pass it through the coating sugar, making sure all sides are covered. Place it where you are going to freeze the cookies. Repeat with the rest of the dough. You can roll over the sugar 3 to 4 cookies at the same time. Freeze for about 25 to 30 minutes (cookie dough can stay in the freezer for longer if needed).

Preheat oven to 375°.

While cookie dough freezes, unwrap strawberry kisses (or the ones you are using) and place them in the fridge, if you haven't made this step already.

When ready to bake, arrange cookie dough balls in your baking sheet with 1 $\frac{3}{4}$ " to 2" apart from each other and from the tray edges. I used an 12" x 17" sheet and could arrange 4 rows of 4 cookie dough balls. Bake for 8 minutes, until they have spread almost completely but still have a bit of a bump.

Take cookies out and carefully transfer each cookie to a cooling rack (ideally in front of a cool air draft) using a thin spatula (I always use my fish spatula for cookies). Let them cool down for exactly 3 minutes, then press the strawberry kisses in the middle. Let them cool down completely.

If you are not making the whole batch of dough you can transfer frozen cookie dough balls to a plastic freezer bag (I like to make them double) and store in the freezer a few months. No need to thaw, just bake for 2 extra minutes (make a test with 1 or 2 balls first to test baking time).

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