

RECIPE

Thumbprint Cookies with Nutella[®] hazelnut spread

Medium

1 h 40 min



INGREDIENTS

for 10 servings

- 1 pouch (17.5 oz) Betty Crocker™ sugar cookie mix
Flour, butter and egg called for on cookie mix pouch
for cutout cookies
- 2 egg whites
- 1 cup finely chopped hazelnuts (filberts), toasted,
skinned
- 1/2 cup Nutella[®] hazelnut spread
- Multicolored nonpareils, if desired



**To prepare this delicious
recipe, 1 tbsp of Nutella[®]
per person is enough to
enjoy!**

METHOD

- 1** Heat oven to 375°F. In medium bowl, stir cookie mix, flour, melted butter and egg with spoon until soft dough forms.
- 2** Shape into 50 (3/4-inch) balls. In small bowl, beat egg whites lightly with fork. Place nuts in another small bowl. Dip each ball into egg white, then roll in nuts. On ungreased cookie sheets, place balls 1 inch apart.
- 3** Bake 8 to 10 minutes or until set. Cool 5 minutes on cookie sheets. Using end of wooden spoon, make indentation in center of each cookie. Remove from cookie sheets to cooling rack. Cool completely, about 20 minutes.
- 4** When ready to serve, spoon hazelnut chocolate spread into small resealable food-storage plastic bag; seal bag. Cut off small corner of bag; insert cut corner of bag into indentation in each cookie. Squeeze bag to fill opening, about 1/2 teaspoon per cookie. Sprinkle with nonpareils.
- 5** Store covered in airtight container at room temperature in single layer.

Tips

Use completely cooled cookie sheets. Cookies will spread too much if put on a hot or warm cookie sheet. To skin hazelnuts, toast nuts at 375°F 10 to 12 minutes, stirring twice. Let stand 5 minutes. Pour nuts into clean kitchen towel, and gather tightly in a bundle; rub vigorously with towel to remove skins.

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