



# NUTELLA STUFFED CHOCOLATE THUMBPRINT COOKIES

**WINE PAIRING-2023 WW SYRAH OR 2023 CABERNET SAUVIGNON**



## INGREDIENTS

1 1/2 cups Nutella  
1 cup (2 sticks) unsalted butter softened  
1 cup packed light brown sugar  
1/2 cup granulated sugar  
2 large eggs  
2 Tbsp. milk  
2 tsp. pure vanilla extract  
2 cups all purpose flour  
1 cup unsweetened dark cocoa powder  
1 tsp. baking soda  
1 tsp. kosher salt Flaky sea salt

## PREP TIME

Prep | 15 MINS

Cook | 15 MINS

Total Time | 1 HR 25 MINS

## INSTRUCTIONS

- 01** Scoop 1-Tbsp. balls of Nutella onto a parchment-lined baking sheet (you should have 24 balls total). Freeze Nutella balls until completely frozen, at least 30 minutes and up to 1 week.
- 02** In a large bowl, using a handheld mixer on medium high speed, beat butter, brown sugar, and granulated sugar until light and fluffy. Add eggs, milk, and vanilla and beat until combined. Reduce mixer speed to medium-low and beat in flour, cocoa powder, baking soda, and kosher salt.
- 03** Place dough in freezer, along with Nutella, and freeze until cold, about 15 minutes.
- 04** Preheat oven to 350°. Scoop out 1 heaping Tbsp. cookie dough. Flatten to a pancake-like circle with your hands. Top with a frozen Nutella ball and cover with dough, pinching to seal and adding more dough if needed to cover. Arrange on a parchment-lined baking sheet. Repeat with remaining dough and Nutella, spacing 2" apart. Sprinkle with sea salt.
- 05** Bake cookies until puffed, about 15 minutes. Let cool slightly before serving.