



Makes: 15 cookies

Prep Time: 10 minutes Cook Time: 12 minutes per sheet

Total Time: 45 minutes plus 1 hour chill time

Ingredients

- 1/3 cup Nutella
- 1/3 cup plus 2 tbsp unsalted butter, melted and cooled (re-weigh after melting and add a little extra butter if needed)
- 1/2 cup light or dark brown sugar
- 3 tbsp granulated sugar
- 1 large egg, at room temperature
- 1 tsp vanilla bean paste or extract
- 1 & 1/4 cups all-purpose flour
- 1/3 cup malted milk powder
- 3/4 tsp espresso powder
- 1/2 tsp kosher salt
- 1/4 tsp baking powder
- 1/4 tsp baking soda
- 4 ounces dark chocolate, coarsely chopped, or dark chocolate chips, plus extra for the tops if desired
- Flaky sea salt such as Maldon for finishing

Instructions

Line a sheet pan with parchment paper. Place the Nutella into a piping bag with the end snipped off. Pipe small blobs of Nutella onto the parchment paper about 1/2-inch diameter (the size is not super important).

Place the baking sheet into the freezer and freeze for at least 30 minutes until the Nutella is completely firm. Peel the Nutella pieces from the parchment to loosen and place the baking sheet back into the freezer until ready to use the Nutella pieces (this just means that they stay as cold as possible and when the time comes to use them they can be easily added to the bowl without having to loosen them first).

In a large bowl, place the melted butter, brown sugar, granulated sugar, egg, and vanilla. Whisk until well combined and slightly lightened in color.

In a medium bowl combine the flour, malted milk powder, espresso powder, salt, baking powder, and baking soda. Add to the wet ingredients and mix with a spatula until just combined (some flour streaks still remaining is fine).

Add the chocolate and frozen Nutella pieces, and mix to combine completely. You can leave a few Nutella pieces for the tops of the cookies if you like (keep them in the freezer until you bake as the Nutella in the cookies itself will melt).

Line a sheet pan or container with parchment paper. Using a 2-tablespoon cookie scoop, scoop balls of dough onto the pan (they are going to be chilled so you can place them close together). Cover the pan with a lid or plastic wrap and refrigerate the cookie dough for 30 minutes.

Ten minutes into the chilling period, preheat the oven to 350°F. This gives the oven time to properly pre-heat. Line two sheet pans with parchment paper.

Arrange 6 cookie dough balls onto the pan. Keep the remainder in the fridge. If desired, flatten each ball of dough, press more chocolate or Nutella pieces on the top, and roll into a ball, then space evenly on the pan.

Bake the cookies for 11-13 minutes, or until set around the edges and golden brown. Bake for closer to 11 minutes for still gooey inside, or 12-13 minutes for more set cookies.

Remove from the oven. Sprinkle with flaky sea salt if using. Leave to cool on the pan for 10-15 minutes then transfer to a cooling rack. Repeat the baking process with the remaining 6 balls of dough.

Store leftovers in an airtight container at room temperature.

Recipe from Cloudy Kitchen