

# Lisa Saunders' Deconstructed Nutella Cookies for Ulrich Krieger and Carl Stone

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These cookies are inspired by beloved hazelnut-chocolate Nutella from Italy, but I have deconstructed creamy spread to its original whole ingredients, a bit of coriander powder adds a warm complementary citrusy spice note making it the perfect cookie for snacking and sharing!

## Ingredients

- 1 cup softened butter salted
- 1 cup brown sugar
- ½ cup white sugar
- 2 eggs
- 1-½ teaspoons vanilla
- 1-½ teaspoons coriander powder
- 1 cup whole wheat flour
- 1 cup all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup semi sweet chocolate chips
- 100 g whole hazelnuts



## Instructions

1. Preheat oven to 350
2. In a large bowl, or bowl of your stand mixer, cream together softened butter and sugars. Add eggs and vanilla and mix until smooth.
3. In a medium sized bowl mix together flours, baking soda, coriander powder and salt.
4. Add flour mixture to sugar mixture in 2 or 3 additions, blending with the mixture running at low speed until incorporated. Whip sides of mixing bowl down with a rubber spatula in between additions.
5. Add chocolate chips and hazelnuts. Mix at low speed to combine.

6. Drop cookie dough, tablespoon sized amounts, onto parchment lined cookie sheet.
7. Bake for 10-12 minutes, or until cookies are turning golden brown around the edges. Remove from the oven and allow to site on baking sheet for 2 minutes then transfer to a cooling rack.
8. Makes approximately 4 doz cookies.

Lisa Saunders

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Lisa lived in Italy for nearly 10 years. She began in Florence as an art student, adamant to learn every nook and cranny of Italian culture and language, she moved to Rome to complete her Bachelor's Degree in Italian Studies. Afterwards she returned to Florence to complete a Master's Degree in Women's and Minority Studies from University of Florence (completely in Italian) then an additional Master's degree in Italian Studies from NYU La Pietra. During this time, she worked in hospitality and education, lived with Italians, traveled throughout the country (including a "study abroad" in Syracuse, Sicily) and conquered the ins and outs of Italian lifestyle. She founded Immerse Italy in 2017 to teach Italian language and lifestyle to anyone and everyone who loves Italy. She is fully fluent in Italian, wine educator, a skilled baker, low-bow archery champ, marathoner, worldwide traveler, bookworm and cat person.