

## **Hazelnut White Chip Cookies**

**Hazel Blue Acres Silvana, WA**

**3 cups flour**

**2 tsp. baking soda**

**1/2 tsp. salt**

**1 cup unsalted butter, softened**

**1 cup brown sugar, packed**

**¾ cup sugar**

**2 eggs**

**2 tsp. vanilla extract**

**1 ½ cups white chocolate chips**

**1 ½ cups toasted hazelnuts, roughly chopped (See note for toasting)**

1. Heat the oven to 350 degrees.
2. Combine the dry ingredients in a medium bowl.
3. In a stand mixer or using a hand mixer in a large bowl, beat the butter & sugars together at medium speed until blended.
4. Add the eggs and vanilla and mix to combine.
5. Add the dry ingredients and mix just until combined.
6. Stir in or mix in the white chips and hazelnuts.
7. **Chill the dough for about 10 minutes in the refrigerator.**
8. Scoop cookies and place onto a cookie sheet.
9. Bake for about 9-11 minutes depending on the size of your cookie.
10. Cool cookies for about 5 minutes on the baking sheet and then move to a cooling rack.

Light Roast = 10-15 minutes at 350 degrees. Let cool & rub skins off if desired.