

Hazelnut Thumbprint Cookies

Hazel Blue Acres – Silvana, WA

- 1 cup butter, softened
- 2/3 cup white sugar
- 1 egg yolk
- 2 teaspoons vanilla extract
- 1 teaspoon cinnamon
- 2 1/4 cups all-purpose flour
- 1 1/2 cups ground hazelnuts
- About 2/3 cup Hazel Blue Acres Dark Chocolate Hazelnut Spread OR 6 ounces semisweet chocolate chips
- 1 tablespoon powdered sugar

Directions

- Preheat oven to 325 degrees F (165 degrees C).
- In a large bowl, cream butter and sugar.
- Gradually beat in the egg yolk, vanilla, and cinnamon. Stir in the flour and ground hazelnuts with a large spoon.
- Shape dough into walnut sized balls and place them 2 inches apart on an ungreased cookie sheet.
- Make an indentation in the center of each ball with your finger. Bake for 10 to 15 minutes in the preheated oven.
- IF using the hazelnut spread: Spoon about a ½ teaspoon hazelnut spread into the indentation in each cookie.
- IF using the chocolate chips: While the cookies are baking, melt the chocolate chips in a small saucepan over low heat, or in the microwave. Stir chips until smooth. When cookies come out of the oven, spoon 1/2 teaspoon of the melted chocolate into the indentation. OR
- When cookies are completely cooled, dust lightly with powdered sugar.

Original Source: Laurel Foods website