

## Ingredients:

- \* 150 g softened butter
- \* 180 g icing sugar
- \* 90 g caster sugar
- \* 1 egg
- \* 1 egg yolk
- \* 260 g plain flour
- \* 150 g chocolate chips
- \* 80 g toasted hazelnuts, skinned
- \* 1 teaspoon bicarbonate of soda
- \* 1 pinch salt

## Instructions:

1. Cream the butter and icing sugar together until pale and fluffy.
2. Add the caster sugar and cream together until well mixed.
3. Add the egg and egg yolk to the creamed mixture and mix well.
4. Gradually add the flour and bicarbonate of soda to the creamed mixture and mix well.
5. Roughly chop the toasted hazelnuts and add them to the mixture.
6. Stir in the chocolate chips.
7. Chill the mixture in the fridge for 20 minutes.
8. Preheat the oven to 170°C (325°F).
9. Line a baking tray with parchment paper or spray it with cooking spray.
10. Use your hands to shape the mixture into balls about 3cm in diameter.
11. Place the balls on the baking tray, leaving enough space between them for them to spread during baking.
12. Bake the cookies for 10-12 minutes, until they are golden brown and cooked through.
13. Remove the cookies from the oven and leave to cool on a wire rack.