

Chocolate Hazelnut Crack Ups

By alice y

Food52 Editors' Comments: WHO: Alice y has been a member of Food52 since 2009 and this is her first Wildcard win. WHAT: Like your favorite peanut butter cookie recipe, only drastically improved by Nutella. HOW: Mix Nutella, peanut butter, sugar, baking soda, an egg, salt, and cocoa powder together. Form the dough into balls and place them on a baking sheet, slip into a hot oven, and hold your breath for 8 minutes (but not literally). Devour accordingly. WHY WE LOVE IT: You'd be hard-pressed to find cookies that are easier to make. In 20 minutes flat, you'll have cookies so chocolatey, nutty, and shiny that it'll seem like you spent all day baking. Bonus: They're gluten-free, which means they're perfect for bolstering the dessert spread at your next holiday party.

This recipe came about when I discovered that Nutella has roughly the same composition as peanut butter. I swapped out most of the peanut butter, reduced the sugar, and added cocoa to one of my favorite peanut butter cookie recipes (Food and Wine Magazine, December 2003, recipe by Elizabeth Woodson), and voilà, a new cookie was born. This is the basic cookie recipe, but I like to coat them in something crunchy and salty before baking. My favorite option is to toast panko bread crumbs with butter and kosher salt until fragrant and golden brown. If the breadcrumbs are large, crush them into pieces slightly larger than traditional breadcrumb size. Cool the mixture and use it to coat the cookie balls before baking.

Serves 2 dozen 1-inch sized cookies

- 3/4 cups Nutella or other brand chocolate hazelnut spread (look for one with a fat content similar to the peanut butter, around 11 grams per 2 tablespoons)
 - 1/4 cup smooth peanut butter
 - 3/4 cups granulated sugar
 - 1 teaspoon baking soda
 - 1 egg, lightly beaten
 - 1/4 teaspoon kosher salt
 - 1 tablespoon cocoa powder
1. Preheat the oven to 350° F.
 2. Mix all the ingredients together until just combined.
 3. Roll the dough into 1/2-inch thick balls (feel free to vary the size). Place balls one inch apart on a cookie sheet lined with parchment paper.
 4. Bake 8 minutes. Let cool on the parchment for one minute and then transfer to a wire rack. Eat while they're still warm and gooey, or cool completely (or both).