



**READY TO COOK**  
BY HARRIS FARM

# CHOCOLATE & HAZELNUTS BROWNIE COOKIES



PREP  
**20 min**



COOK  
**20 min**



SERVES  
**6-8**

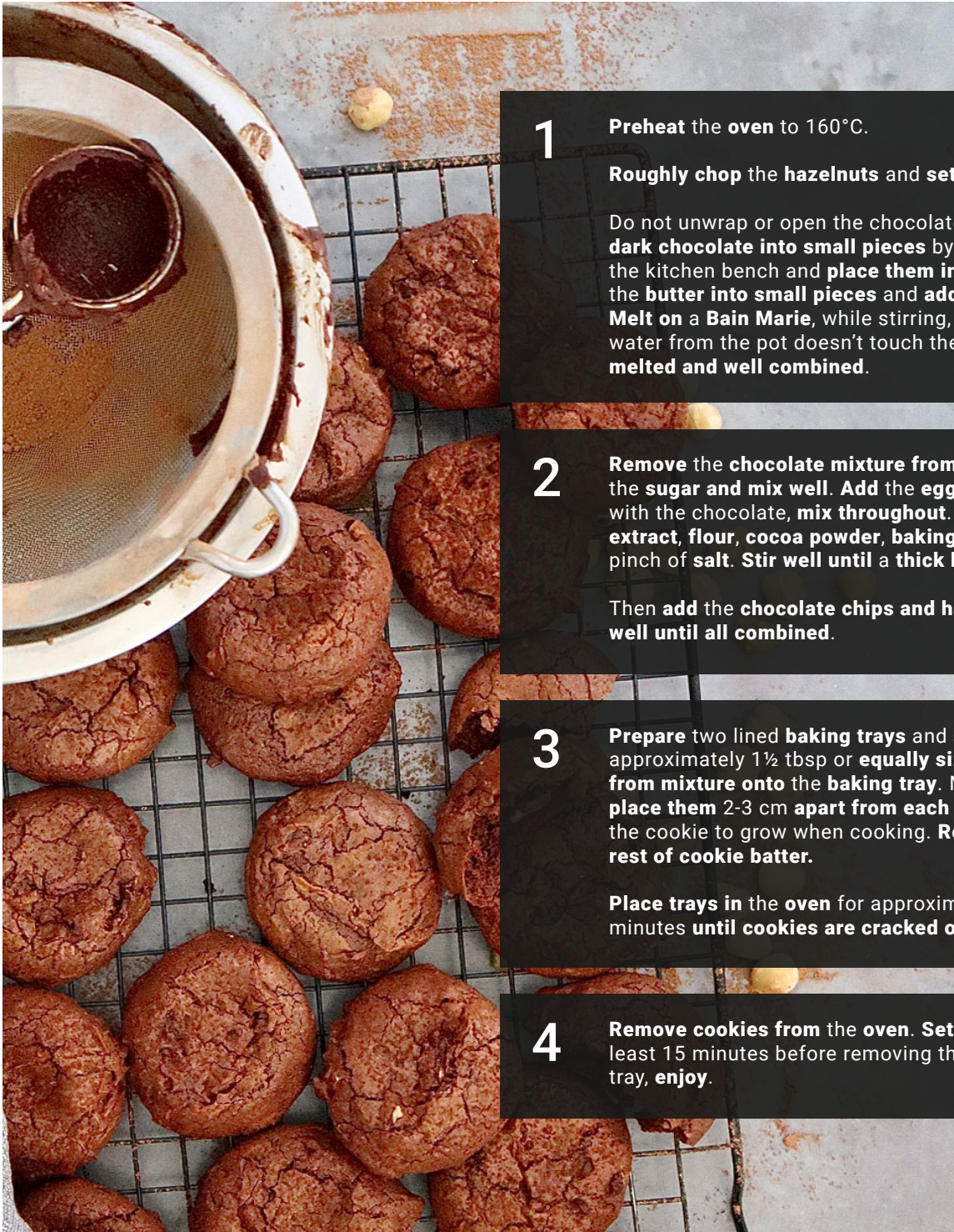
## INGREDIENTS:

- > ¼ Cup Roasted Hazelnuts
- > 2 Eggs (Room Temperature)
- > 220g Caster Sugar
- > 150g Dark Chocolate
- > 100g Plain Flour

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 45g Cocoa Powder
- > 1 Tsp Baking Powder
- > 70g Unsalted Butter
- > ½ Tsp Vanilla Extract
- > 50g Chocolate Chips

# METHOD – GET COOKING!



1

**Preheat the oven to 160°C.**

**Roughly chop the hazelnuts and set aside.**

Do not unwrap or open the chocolate. **Break the dark chocolate into small pieces** by hitting it onto the kitchen bench and **place them into a bowl**. **Cut the butter into small pieces and add to the bowl**. **Melt on a Bain Marie**, while stirring, ensuring the water from the pot doesn't touch the bowl **until fully melted and well combined**.

2

**Remove the chocolate mixture from the heat, add the sugar and mix well**. Add the **eggs** to the bowl with the chocolate, **mix throughout**. Add the **vanilla extract, flour, cocoa powder, baking powder** and a pinch of **salt**. **Stir well until a thick batter forms**.

Then **add the chocolate chips and hazelnuts**. **Stir well until all combined**.

3

**Prepare two lined baking trays and spoon out approximately 1½ tbsp or equally sized scoops from mixture onto the baking tray**. Make sure to **place them 2-3 cm apart from each other** to allow the cookie to grow when cooking. **Repeat with the rest of cookie batter**.

**Place trays in the oven** for approximately 15-20 minutes **until cookies are cracked on top**.

4

**Remove cookies from the oven**. **Set to cool** for at least 15 minutes before removing them from the tray, **enjoy**.

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
[online@harrisfarm.com.au](mailto:online@harrisfarm.com.au)