



# Double Chocolate Chip Cookies Stuffed with Nutella and Salted Caramel

**Developed** 12/17/2014  
**Effective** NA

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**Supersedes** NA

**Target Time** 40 mins

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## Tools and Materials Required

Quantity	Description	Step
1/2 cup	Butter	
1 1/2 cups	brown sugar	
1/2 cup	good quality cocoa powder	
2	eggs	
1/4 tsp	salt	
3/4 tsp	baking powder	
2 cups	all-purpose flour	
1/2 cup	semi-sweet chocolate chunks	
	flaky salt (fleur de sel or maldon) for sprinkling	
	Nutella (for stuffing)	
16	caramel-filled chocolates (I used Rolos)	

## Key Reminders

Make sure you clean your space thoroughly before and after you bake!

## Steps

1. Preheat your oven to 350 degrees F.
2. Line your baking sheet with a silpat or parchment paper.
3. In a medium saucepan, melt the butter. Remove from heat and stir in sugar & eggs.
4. Add the cocoa, salt and baking powder and stir until combined.
5. Add the flour and stir well until combined (you should not be able to see any flour at this point).
6. Fold in chocolate chips.
7. Using your hands, form 2" balls of dough.
8. Make a deep thumbprint in the center of each and stuff a Rolo within the hole.
9. Spoon approximately 1/2 a teaspoon of Nutella into the hole.
10. Place another cookie on top and seal the edges, so it contains a "pocket" of Rolo & Nutella deliciousness inside.
11. Sprinkle with the flaky sea salt.
12. Bake for 8-10 minutes.

## Visual Support

Cookie

