



# Chocolate Hazelnut Cookies

With just four ingredients, you can prepare gluten-free cookies that are café-quality. Deliciously served with cold milk or hot coffee. Makes 2 dozen cookies

## Ingredients

- 1 cup store-bought chocolate hazelnut spread
- 2 cups White gold gluten-free all purpose flour
- 1 teaspoon baking powder
- 2 large eggs
- Vegetable oil, for greasing

## Preparation

1. Preheat the oven to 350°F and line a baking sheet with parchment paper.
2. In a large bowl, combine the chocolate hazelnut spread, flour mix, baking powder and eggs until combined.
3. Grease your hands with oil and shape the dough into 2-inch balls. Arrange the balls on the baking sheet, leaving about 1 inch between each ball. Bake for 15 minutes, or until cookies set.
4. Transfer the cookies to a wire rack and cool before serving. May be stored in an airtight container at room temperature for up to 3 days.