

Gluten Free Nutella Maniac Cookies



Ingredients:

See our Jam Filled Cookie Recipe or our Sugar Cookie Dough Recipe as these cookies can be made in either way.

Added Ingredients:

Nutella or Hazelnut Spread with Cocoa, or any type of Seed Nut spreads (numerous options now found at your local grocery stores)

Optional additions: Caramel Sauce, Chocolate Sauce, Fruit Sauces, Finely chopped Nuts.

Nutella Maniacs can be made two different ways...

Directions:

🍪 Jam-Filled Cookie Method - Go to the Jam-Filled Cookie Recipe found in our All-Purpose Baking Blend Recipes at www.NewHatBaking.com/Recipes Follow the directions the same way. Bake on parchment-lined baking sheets in 350 degree oven for 10-12 minutes, turning pan around mid-way. If your cookies are starting to turn lightly brown around edges, you know they are done. You may optionally top your cookies with any type of drizzle or nuts as a topping after your cookies come out of the oven and while still slightly warm. Makes approximately 2 dozen.

🍪 Linzer Cookie Method - Follow the directions for New Hat's Rolled Sugar Cookie Recipe found in our All-Purpose Baking Blend Recipes at www.NewHatBaking.com/Recipes. Use Linzer Cookie cutters, and make half your cookies without the hole on top and half your cookies with the cut out middle for the tops. Bake on parchment-lined baking sheets at 350 degrees for 10-12 minutes. If your cookies start turning lightly brown around edges, you know they are done. After cookies are cooled on wired racks, spread Nutella, or other nut spread(to the thickness you want) on the bottom part of the cookie. Press the cut-out top of cookie on top of the Nutella cookie bottom. Bake on parchment- lined baking sheets at 350 degrees, 10 to 12 minutes, turning pan around mid-way thru baking time. Options: Top your cookies with drizzle and nuts after you assemble your cookies together. Makes 1 dozen or more, depending on your cookie cutter size.

Note: This is the same cookie dough as our Jam-Filled, Rolled Sugar, and Snickerdoodle Cookies. You now have 4 different ways to make cookies from the same dough! Whoo-hoo!