

## SOFT BAKED HAZELNUT PRALINE COOKIES



*These soft baked cookies are perfectly gooey and stuffed with delicious chunks of Butlers hazelnut praline bar, making them the perfect treat for spoiling a loved one.*

**Serves 12**

**(Contains nuts)**

### **Ingredients**

- 6 x 75g Butlers Hazelnut Praline Bar
- 125g unsalted butter
- 175g light brown sugar
- 1 egg
- 1 tsp vanilla extract
- 275g plain flour
- 1 tbsp cornflour
- 1 1/2 tsp baking powder
- 1/2 tsp bicarbonate of soda
- 1/2 tsp sea salt

### **Method**

- 1.** Roughly chop 4 of the 75g Butlers Hazelnut Praline Bars and leave to one side.
- 2.** Place the butter and sugar into a large bowl and beat until creamy. Add in the egg and vanilla extract and mix well. Add the plain flour, cornflour, baking powder, bicarbonate of soda and salt and combine well until a dough forms.
- 3.** Add in the chopped Hazelnut Praline Bars and mix until the pieces are well distributed throughout the cookie dough.
- 4.** Portion the dough into 12 cookie dough balls and place onto a tray lined with parchment paper. Leave to chill in the freezer for 40 minutes or in the fridge for 60 minutes.
- 5.** While the cookie dough is chilling, preheat your oven to 200°C (180°C Fan).
- 6.** Take the cookies out of the freezer/fridge and separate them onto two trays lined with parchment paper. Bake the cookies in the oven for 15 minutes.
- 7.** Once baked and while still warm, carefully press one chunk of the remaining Hazelnut Praline bars into the middle of each cookie and leave the cookies to cool on the tray for another 30 minutes.