

# Folded Hazelnut Cookies

As found at [www.tasteofhome.com](http://www.tasteofhome.com)

If you like hazelnuts or love Nutella...you're in for a real treat with these gems!



- 1 Tbsp finely chopped (peeled) hazelnuts
- 1 Tbsp large crystal sugar
- 1 ½ cups flour
- ½ cup powdered sugar
- ¼ cup cornstarch
- ¾ cup cold butter, cubed
- 3 Tbsp Nutella
- 1 egg, lightly beaten

Preheat oven to 350°. In a small bowl, stir together hazelnuts and sugar.

In a large bowl, whisk flour, powdered sugar and cornstarch. Cut in butter until crumbly. Transfer to a clean work surface. Knead gently until mixture forms a smooth dough, about 2 minutes (dough will be crumbly but will come together).

Divide dough in half. On a lightly floured surface, roll each portion to 1/8" thickness. Cut with a floured 2-in. round cookie cutter. Place ¼ tsp Nutella in center. Fold dough partway over filling, just enough to cover.

Place 1" apart on greased baking sheets. Brush with beaten egg; sprinkle with hazelnut mixture. Bake 10-12 minutes or until bottoms are light brown. Remove to wire racks to cool. Makes about 2 dozen.