

NUTELLA STUFFED BROWN BUTTER CHOCOLATE CHIP COOKIES

INGREDIENTS:

- 1 cup (2 sticks) unsalted butter
- 1 1/4 cups dark brown sugar, packed
- 1/4 cup granulated sugar
- 1 large egg + 1 egg yolk
- 2 t vanilla extract
- 1 T plain Greek yogurt
- 2 1/4 cups all-purpose flour
- 1 1/4 t baking soda
- 1/4 t kosher salt
- 2 cups semi-sweet chocolate chips
- 1 jar of Nutella
- coarse sea salt for sprinkling

DIRECTIONS:

1. Make brown butter by melting butter in a saucepan over medium heat. It'll begin to foam. Whisk constantly! As soon as the butter has turned brown and gives off a nutty aroma, remove from heat and transfer to a large mixing bowl.
2. Add sugars and beat until combined. Add egg and yolk. Mix in vanilla and yogurt. Scrape the bowl then add dry ingredients: flour, baking soda, and salt. Slowly mix in the chocolate chips. Cover bowl and chill in the fridge for 2 hours or overnight.
3. Scoop about 14+ teaspoons of Nutella onto a parchment lined baking sheet. Pop in the freezer for 30 minutes. Remove cookie dough from the fridge and preheat your oven to 350F. Remove the Nutella from the freezer. Scoop golf-ball sized balls of dough. Flatten. Top with a frozen round of Nutella. Cover with dough. Roll into a ball. Sprinkle with sea salt and place on a parchment-lined baking sheet. Bake for 11-13 minutes or until set and dreamy. Allow to cool for 2 minutes on the baking sheet before transferring to a wire rack to cool completely.
4. Put Nutella back in the freezer between batches. Continue with all the dough. Enjoy!