

*From the kitchen of David and Jennifer Deaven*

## Desserts/Hazelnut Cookies

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- A: 1/2C butter  
1C brown sugar
- B: 1 egg
- 1-2oz semisweet baking chocolate, melted
- C: 1 1/4C flour  
1t cream of tartar  
1/2t baking soda  
1/2t salt
- D: 1/2C toasted hazelnuts, chopped  
2T sugar
1. Cream (A), beat in (B).
  2. Add (C), mix well and chill dough.
  3. Mix (D) in bowl. Roll 1" balls of dough in (D) to coat and place 2" apart on greased cookie sheet, flattening slightly.
  4. Bake 375F for 13-15 minutes.
- Servings: 24

