



Ferrero Rocher Cookies



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Introduction

Indulge in the decadent delight of Ferrero Rocher Cookies, a perfect blend of chocolate, hazelnuts, and rich flavors that promise to elevate your baking experience. Inspired by the famous Ferrero Rocher chocolate, these cookies bring a gourmet touch to your dessert table, making them ideal for any occasion. Whether you're hosting a gathering or simply deliciously treating yourself, this recipe is sure to impress.

Detailed Ingredients with measures

- All-purpose flour: 1 cup
- Unsweetened cocoa powder: 1/3 cup
- Baking soda: 1/2 teaspoon
- Salt: 1/4 teaspoon
- Butter, softened: 1/2 cup
- Sugar: 3/4 cup
- Brown sugar: 1/4 cup
- Egg: 1 large
- Vanilla extract: 1 teaspoon
- Hazelnuts, roughly chopped: 1/2 cup
- Ferrero Rocher chocolates: 10, chopped into pieces
- Chocolate chips: 1/2 cup

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 10-12 minutes

Total Time: 25-27 minutes

Yield: Approximately 12 cookies

Enjoy baking these delightful Ferrero Rocher Cookies and treat yourself and your loved ones to an exquisite taste experience!



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Detailed Directions and Instructions

Preheat Your Oven

Begin by preheating your oven to 175°C (350°F) to ensure that the cookies bake evenly.

Prepare Baking Sheets

Line two baking sheets with parchment paper to prevent the cookies from sticking.

Mixing Dry Ingredients

In a medium bowl, whisk together all-purpose flour, cocoa powder, baking soda, and a pinch of salt. This will ensure that the dry ingredients are well combined.

Prepare the Butter and Sugar

In a large mixing bowl, cream together softened butter and sugar until light and fluffy. This process typically takes about 2-3 minutes.

See also [Gooey Cinnamon Cream Cheese Muffins](#)

Add Egg and Vanilla

Beat in the egg and vanilla extract to the butter-sugar mixture until well combined, ensuring a smooth texture.

Combine Wet and Dry Ingredients

Gradually add the dry mixture to the wet mixture, stirring until just combined. Be cautious not to overmix the dough.

Incorporate Hazelnuts and Chocolate

Gently fold in the chopped hazelnuts and chocolate chips, evenly distributing them throughout the dough.

Scoop the Dough

Using a cookie scoop or spoon, portion out the dough onto the prepared baking sheets, spacing them about 2 inches apart to allow for spreading.

Bake the Cookies

Place the baking sheets in the preheated oven and bake for 10-12 minutes, or until the cookies are set around the edges. The centers may appear slightly soft.

Cool the Cookies

Once baked, remove them from the oven and allow them to cool on the baking sheets for a couple of minutes before transferring them to a wire rack to cool completely.

Notes

Storage Instructions

Store the cookies in an airtight container at room temperature for up to a week for optimal freshness.

Freezing Cookies

Unbaked cookie dough can be frozen. Scoop the dough onto a baking sheet, freeze until solid, then transfer to a zip-top bag. Bake from

frozen, adding a couple of minutes to the baking time.

Customizing Your Cookies

Feel free to customize the recipe by adding different nuts, swapping chocolate types, or even drizzling melted chocolate over the cooled cookies for an extra touch.



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Cook techniques

Chilling the Dough

Chilling the cookie dough for at least 30 minutes helps prevent the cookies from spreading too much while baking, resulting in thick and chewy textures.

See also [Southern Potato Salad](#)

Using Quality Ingredients

Opt for high-quality chocolate and hazelnuts to enhance the flavor and texture of the cookies.

Proper Measuring

Accurate measuring of flour and sugar is crucial for the perfect cookie texture. Always use the spoon-and-level method for measuring flour.

Baking in Batches

It's better to bake cookies in batches to ensure even baking. Rotate the baking sheet halfway through to promote uniform cooking.

Cooling on a Wire Rack

Cooling the cookies on a wire rack allows air to circulate, preventing them from becoming soggy on the bottom.

FAQ

Can I use a different type of nut?

Yes, you can substitute hazelnuts with other nuts like almonds or walnuts, but the flavor will vary.

How do I store leftover cookies?

Store the cookies in an airtight container at room temperature for up to a week.

Can I freeze the cookie dough?

Yes, you can freeze the cookie dough for up to three months. Just thaw it in the refrigerator before baking.

What if I don't have a stand mixer?

A hand mixer or even mixing by hand with a wooden spoon will work fine for this recipe.

Can I add more chocolate to the cookies?

Absolutely! You can mix in chocolate chips or chunks for an extra chocolatey experience.



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Conclusion

The Ferrero Rocher Cookies are an exquisite treat that perfectly blends crunchy textures with rich chocolate flavors. Not only do they satisfy your sweet tooth, but they also bring a touch of elegance to your cookie jar. These cookies are sure to impress friends and family alike, making them a delightful addition to any gathering or a special indulgence just for yourself.

See also [Ginataang Gulay](#)

More recipes suggestions and combination

Nutella Swirl Brownies

Experience the rich chocolatey goodness of brownies with a twist by adding a swirl of Nutella, complementing the Ferrero Rocher flavors beautifully.

Chocolate Hazelnut Granola Bars

Create a wholesome snack by combining oats, nuts, and Chocolate Hazelnut spread for a chewy treat that echoes the delightful taste of Ferrero Rocher.

Hazelnut Chocolate Mousse

Whip up a light and creamy mousse infused with hazelnut and chocolate for a decadent dessert that pairs perfectly with the cookies.

Chocolate Dipped Strawberries

Indulge in fresh strawberries dipped in chocolate, enhanced with a

sprinkle of crushed hazelnuts for a beautiful and delicious contrast to the cookies.

Chocolate Hazelnut Tart

Craft a rich tart filled with a chocolate hazelnut ganache that serves as a luxurious dessert option to serve alongside your Ferrero Rocher Cookies.



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