

NUTELLA DROP COOKIES

(from [Giada de Laurentiis](#))

1 cup (2 sticks) butter, at room temperature
1/4 cup powdered sugar
1 teaspoon pure vanilla extract
2 cups flour
1/2 cup Nutella, at room temperature
1 cup powdered sugar (optional, for rolling the cookies)

Heat the oven to 350 degrees F. Line a couple of baking sheets with parchment paper or Silpat type liners.

In a stand mixer fitted with the paddle attachment, beat the butter and sugar (1/4 cup) on high speed until light and fluffy, about 3 minutes. Beat in the vanilla. With the machine running on low speed, gradually add the flour until incorporated. Beat in the Nutella. Using a small cookie scoop or a tablespoon, drop small balls of dough onto each baking sheet. Bake until the bottoms of the cookies flatten out slightly, 10 to 12 minutes. Cool for 5 minutes and transfer to a wire rack to cool completely.

If you want to sugar-coat the cookies, place 1 cup of powdered sugar in a medium bowl, and roll the cookies in the sugar until coated. Alternatively, you can add the sugar to a sieve and sprinkle some on the surface of the cookies once they are cool. Store in an airtight container at room temperature.