

## Chocolate Hazelnut Sandies

<http://userealbutter.com/2015/04/12/chocolate-hazelnut-sandies-recipe/>

2 cups all-purpose flour  
1/4 cup cocoa powder  
1/3 cup powdered sugar  
pinch of salt  
8 oz. unsalted butter, softened  
1 tsp vanilla extract  
1 tbs hazelnut liqueur or water  
1 cup hazelnuts, toasted, skins peeled (as best you can), and coarsely ground  
extra powdered sugar for rolling

Preheat oven to 325°F. Whisk the flour, cocoa powder together in a bowl. Beat the butter, half of the flour-cocoa mixture, 1/3 cup of powdered sugar, vanilla extract, and hazelnut liqueur together. Beat in the remaining flour-cocoa mixture until just combined. Stir in the hazelnuts. Roll the dough into 1-inch diameter balls and place at least an inch apart on a baking sheet. Bake 20-25 minutes until the center is just done (you'll have to break one open). Remove from oven and transfer the cookies to a cooling rack. When cooled, roll each cookie in powdered sugar. Makes 3 dozen cookies.