

CHOCOLATE HAZELNUT COOKIE SANDWICH

Ingredients

6 Otis Spunkmeyer Chocolate Chunk Cookies
Natural parchment paper for wrapping

3 c. raw, unsalted hazelnuts
3 tsp. hazelnut oil (sub coconut oil or
neutral vegetable oil)
1 tsp. pure vanilla extract
1/2 tsp. salt
2/3 c. dark chocolate

Method

1. Preheat the oven to 350 degrees.
2. Place hazelnuts on a lined baking sheet in a single layer. Roast in oven for 10-12 minutes.
3. Remove from oven and allow to cool slightly. Transfer to a kitchen towel and roll out nuts to remove most of the skins.
4. Add hazelnuts to a food processor and blend until a butter is formed. Scrape down the sides as needed. Should take 8-10 minutes to come together.
5. Heat chocolate over a double boiler until melted. Set aside.
6. Once hazelnut butter is creamy and smooth, add the melted chocolate, sea salt and vanilla. Blend/pulse until well incorporated.
7. Arrange cookies to make sandwiches with one side top down. Spread homemade chocolate hazelnut spread over top of one half of the cookie. Cover with second cookie.
8. Wrap with parchment paper. Seal with tape or twine and it is ready for the lunchbox.

Recipe by *Let Me Eat Cake*

