



EMJE'S HAZELNUT COOKIES

As featured at the Oct. 1 2025 CCCWC Gathering. Recipe by Emje McCarty

1. Preheat oven to 350

2. Mix dry ingredients:

- 1 cup of hazelnut flour
- 1 cup of buckwheat flour
- 1 tsp baking soda

3. In separate bowl, cream:

- 2 sticks of butter at room temperature
- 2 cups of sugar

4. Add to creamed mixture:

- 2 eggs
- 1 tsp vanilla

5. Add dry ingredients to wet, mix, then add:

- 1 and a half cups oatmeal
- 1 bag of semi-sweet chocolate chips

6. Use a teaspoon to measure dollops of dough onto a cookie tray

7. Bake for 7 to 8 minutes

Notes: Increase the ratio of hazelnut flour for a moister cookie that basically tastes like Nutella. Increase the ratio of buckwheat flour for a crunchier cookie. These are both awesome gluten-free cookie options!