



## Macadamia nuts cookies



### SERVINGS

10 cookies

### COURSE

Snack

### PERFECT FOR

Quick and Easy

### SKILL LEVEL

Easy

### INGREDIENTS

- 104.17 g butter melted
- 0.42 cup caster sugar
- 0.63 cups lightly packed brown sugar
- 0.42 egg
- 0.42 egg yolk
- 0.83 cups plain flour
- 0.42 tsp bicarb soda
- 0.83 cups macadamia nuts we used roasted salted (see tip)
- 83.33 g white chocolate cut into chunks

### INSTRUCTIONS

1. Combine the butter, caster sugar and brown sugar in a mixing bowl. Use a whisk to mix until mixture is lump free.

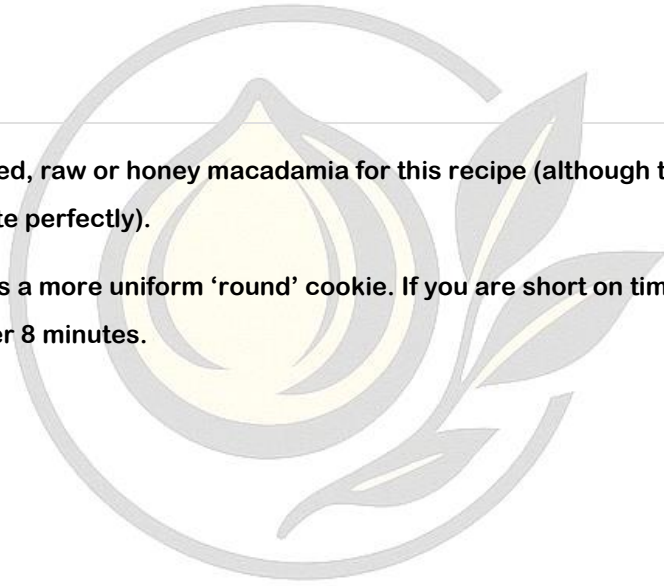
- . Add egg and egg yolk, whisk until well combined. Sift the flour and bicarbonate of soda together over the butter mixture. Gently fold with a spatula until almost combined. Fold in the macadamia nuts and chocolate. Cover and refrigerate for 30 minutes, or if it's a hot day 1-2 hours.
- . Preheat oven to 170°C fan forced. Line 4 baking trays with baking paper. Use an ice cream scoop to scoop the dough onto the trays, allowing plenty of room between each for spreading. Bake 1 tray at a time, for 12-15 minutes, until the edges are light golden. Set aside on tray for 10 minutes then transfer to rack to cool.

#### NOTES

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Tip you can use roasted unsalted, raw or honey macadamia for this recipe (although the salt balances out the sweetness from white chocolate perfectly).

Tip Baking 1 tray at a time gives a more uniform 'round' cookie. If you are short on time, bake 2 trays at a time, switching the trays around after 8 minutes.



NUTSCO  
LIMITED

PREMIUM MACADAMIA  
PROCESSING