TAYLOR & COLLEDGE

White Chocolate Macadamia Cookies



Preparation: 20 mins
Total Time: 150 mins
Portions: 20-25 Portions

Ingredients

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300 g Plain Flour
1 tsp Baking Powder
0.5 tsp Baking Soda
pinch Salt
150 g Light Brown Sugar
100 g Caster Sugar
150 g Unsalted Butter
2 tsp Taylor & Colledge Vanilla Bean Paste
1 Medium Egg
1 Egg Yolk
170 g White Chocolate Chunks
150 g Macadamia Nuts salted and chopped

Preparation

1. In a small bowl, combine flour, baking powder, baking soda and salt.
2. In a large bowl or stand mixer, cream the butter, brown sugar and white sugar until light and fluffy. Add egg, egg yolk and vanilla paste and beat until combined.
3. Add the flour mixture, whisking until just combined. Fold in white chocolate chunks and macadamia nuts. Cover and chill the dough for at least 2 hours but can be kept in the fridge for up to 24 hours.
4. Preheat oven to 180°C / 160°C fan / gas mark 4 and line 2 large baking trays.
5. Scoop 2 tablespoons of chilled cookie dough, roll into a ball and slightly flatten with your hands. Place on two baking sheets lined with parchment paper, a couple of cm apart (they will spread).
6. Bake for 12-14 Minutes until the edges are golden brown and the middle is still soft. Make sure not to overbake. Allow cookies to cool completely before transferring from the baking sheet.