

Soft Bake Macadamia Nut & White Choc Chip Cookies



Easy

Makes 20

Ingredients

175g (6oz) unsalted butter, softened
150g (5oz) light brown sugar
1 medium egg yolk
225g (8oz) plain flour
pinch of salt
2.5ml (½ tsp) Dr. Oetker Baking Powder
2/3 drops of Dr. Oetker Natural Vanilla Extract
100g (4oz) Dr. Oetker Fine Cooks' White Chocolate, cut into small chunks
75g (3oz) macadamia nuts, lightly chopped

Method

1. Preheat the oven to 190°C/375°F/Gas Mark 5.
2. In a mixing bowl, beat together the butter and sugar until light and creamy. Beat in the egg yolk and stir in the flour, salt, Baking Powder, Vanilla Extract, Chocolate Chunks and nuts to make a firm dough.
3. Drop tablespoons of the mixture, well spaced apart, on baking trays lined with greaseproof paper. Bake in the oven for about 10 minutes until firm and lightly browned. Cool for 10 minutes on the baking trays, then transfer to wire racks to cool further. Best served slightly warm.

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