

Chocolate Macadamia Cookies

with White Chocolate Ganache & Toasted Coconut

Grab your Meal Kit
with this symbol



Cocoa Powder



Basic Sponge
Mix



White Chocolate
Chips



Coconut Cream



Brown Sugar



Vanilla-Flavoured
Essence



Crushed Macadamias



Shredded Coconut

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!



Hands-on: 20 mins
Ready in: 1 hr 10 mins

These chocolate macadamia cookies combine a rich cocoa base packed with morsels of white chocolate and macadamia nuts for the ultimate treat. Drizzle with some white chocolate ganache and sprinkle with toasted coconut and you'll be fighting over the last one.

Pantry items

Butter, Egg

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Kitchen scales · Small saucepan · Electric beaters · Two oven trays lined with baking paper · Medium frying pan

Ingredients

| | |
|---------------------------|--------------------------|
| | 15-20 Cookies |
| butter (softened)* | 200g |
| cocoa powder | ½ medium packet (30g) |
| basic sponge mix | 1½ medium packets (310g) |
| white chocolate chips | 1 medium packet |
| coconut cream | ½ box (100ml) |
| brown sugar | 1 medium packet |
| vanilla-flavoured essence | 1 medium packet |
| egg* | 1 |
| crushed macadamias | 3 packets |
| shredded coconut | 1 packet |

*Pantry Items

Nutrition

| Avg Qty | Per Serving* | Per 100g |
|------------------|-----------------|-----------------|
| Energy (kJ) | 1360kJ (325Cal) | 1830kJ (438Cal) |
| Protein (g) | 5.0g | 6.7g |
| Fat, total (g) | 18.8g | 25.3g |
| - saturated (g) | 10.9g | 14.7g |
| Carbohydrate (g) | 33.7g | 45.3g |
| - sugars (g) | 16.0g | 21.6g |
| Sodium (mg) | 301mg | 405mg |

The quantities provided above are averages only.

*Nutritional information is based on 17 cookies.

1 cookie = 1 serve.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

Preheat the oven to **180°C/160°C fan-forced**. Weigh 200g **butter** and set aside at room temperature to soften. Weigh 30g **cocoa powder**. Weigh 310g **basic sponge mix**.

TIP: Weigh out your ingredients before you start as we've sent a bit extra cocoa powder and basic sponge mix!



Make the dough

To the bowl, add the measured **sponge mix** and **cocoa powder**. On low speed, beat until dough comes together, **1-2 minutes**. Using a wooden spoon, stir in **crushed macadamia nuts**, until just combined.

TIP: Just beat until the dough comes together, overbeating can cause the cookies to become tough.



Make the ganache

In a medium heatproof bowl, place **white chocolate chips**. In a small saucepan, heat **coconut cream** (see ingredients) over medium heat until just steaming, **1-2 minutes**. Pour **cream** over **chocolate**, then stir until melted and combined. Place in the fridge to cool, **20-30 minutes**.

TIP: You want the cream steaming but not boiling!



Bake the cookies

Roll heaped tablespoons of **dough** into balls. You should get 15-20 cookies. Place balls on the two lined oven trays, allowing room for spreading. Bake for **14-16 minutes** or until just firm to touch. Transfer to a wire rack to cool completely. Meanwhile, heat a medium frying pan over medium-high heat. Toast **shredded coconut**, stirring occasionally, until golden, **2-3 minutes**.



Cream the butter & sugar

While the ganache is cooling, place **softened butter**, **brown sugar** and **vanilla-flavoured essence** in a large bowl. Beat with electric beaters until light and fluffy, **2-3 minutes**. Add the **egg** and beat until well combined, **1 minute**.



Serve up

Transfer the cookies to a plate or board. Drizzle with ganache. Sprinkle over toasted coconut to serve.

Enjoy!