

White Chocolate & Macadamia Cookies



Based on Bunge FarmOrigin First Pressed Sunflower Oil (for 12 cookies)

Ingredients		Weight, g
A	Bunge FarmOrigin First Pressed Sunflower Oil	100
	Red Sugar	70
	Caster Sugar	50
	Egg	55 – 60 (1 large)
	Vanilla Essence	8
B	Biscuit Flour	180
	Sodium Bicarbonate	6
	Salt	2
C	White Chocolate Buttons	70
	Macadamia Nuts, Toasted	60

*Hobart mixer – Speed 1 (low), Speed 2 (medium), Speed 3 (high)

*Attachment – Paddle

Method:

1. Put A into the mixing bowl, mix with paddle attachment using Speed 2 for 1.5 minutes or until all the ingredients are well combined.
2. Sieve B into the mixture, mix with Speed 1 for 30 seconds or until all the ingredients are well combined.
3. Pour C into the dough and mix using a spatula.
4. Divide the dough into 50g each, round them and cool the dough in chiller for 15 minutes.
5. Arrange the dough onto a lined baking tray with adequate spacing between each other.
6. Bake the dough in the preheated oven at 180°C (top heat) and 180°C (bottom heat) for a total of 25 minutes, with a tray turn after the first 15 minutes. Visually, the cookies should have golden brown appearance around the edge and bottom.
7. Cool the baked cookies on the baking tray for 5 minutes.
8. Transfer the cookies onto a cooling rack and continue the cooling process until they are completely cooled before storing in air-tight containers.

This recipe is provided for informational purposes only. We cannot anticipate the conditions under which this recipe and the ingredients from other manufacturers may be used and therefore cannot take responsibility for your final result. It is the user's responsibility to ensure safe conditions in relation to the handling, storage and disposal of the products.