



Macadamia Butter Cookies

Sarah's servings: 35, Sarah's skill: Easy, Baking time: 12 mins

Ingredients

170g Macadamia butter
100g Soft unsalted butter
125g Light brown sugar
75g Demerara sugar
1 Large Egg
1tsp Vanilla extract
275g Plain Flour
1tsp Bicarbonate of soda
1tsp Baking powder
100g Roughly chopped macadamia nuts

Method

- Preheat the oven to 190 degrees centigrade (170 fan) and line two trays with baking parchment.
- Add the macadamia nut butter, unsalted butter, light brown sugar and Demerara sugar to the bowl of a stand mixer or use a hand mixer in a large bowl. Cream the butters and sugars until light and fluffy.
- Then add the egg and vanilla extract and mix again.
- Finally add the flour and the roughly chopped macadamia nuts until everything is incorporated.
- Put walnut sized balls (30g approx) on a baking tray spaced apart.
- Bake for 12 minutes - they will be soft but harden as they cool.
- Leave to cool for a few minutes before transferring to a cooling rack.