



SAUNDERS' MALT EXTRACT

Preparation

12
MINS

Bake Time

15-18
MINS

Makes

36

Difficulty

MEDIUM

MACADAMIA AND WHITE CHOCOLATE CHUNK COOKIES

Baked chewy or crunchy these
Chunk Cookies will be enjoyed by all.

INGREDIENTS

- 125g butter, softened
- 1/3 cup (115g) Saunders' Malt Extract
- 1/4 cup (55g) brown sugar
- 1 large free-range egg
- 2 cups (300g) self raising flour, sifted
- 200g white chocolate, roughly chopped
- 1 cup (140g) macadamias, roughly chopped

METHOD

- 1** Preheat the oven to 170°C (150°C fan-forced). Line two oven trays with baking paper.
- 2** Process the butter, Saunders' Malt Extract, sugar and egg in a food processor until well combined. Add the flour and pulse until just combined. Transfer the mixture to a large bowl and stir in the chocolate and macadamias.
- 3** Roll tablespoons of the dough into balls and place on prepared trays about 4cm apart. Flatten balls to about 1cm thick and bake for 15-18 minutes until golden.
- 4** Cool on trays for 5 minutes before transferring to wire racks to cool completely. Store in an airtight container.

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