

Chocolate Chip and Macadamia Cookies

Ingredients

115g butter, softened (I used unsalted butter)
1/3 cup muscavado or dark cane sugar
1/3 cup white sugar
1 egg
1 tsp vanilla extract (I used one with seeds still in it)
1 1/8 cups standard flour
1/2 tsp baking soda
1/2 tsp salt
140g chopped macadamia nuts
1/3 cup Devonport Chocolates white chocolate callets
1/3 cup Devonport Chocolates milk chocolate callets



Preheat oven to 190 degrees celsius. Cover two oven trays or cookie sheets with baking paper.

Cream the butter and sugars together in a large bowl. Beat in the egg and vanilla extract until well blended. Sift together the flour, baking soda, and salt and blend slowly with the butter and sugar mix. Stir in the macadamias and chocolate chips. Drop rounded teaspoons onto the cookie sheets or oven trays approximately 4cm apart.

Bake in preheated oven for 10-12 minutes or until cookies are golden brown. Remove from oven and put onto cooling racks. Makes approximately 30-36 cookies.

You can play around with the chocolate chips, you may prefer dark chocolate chips or a mix of milk and dark. You could also try different nuts like pistachio nuts, YUM!

