

white chocolate and macadamia biscuits



ingredients:

125 grams butter, softened
½ cup castor sugar
½ cup brown sugar
1 egg
¼ tsp vanilla essence
1¼ cups of self-raising flour
½ tsp baking soda
½ cup desiccated coconut
½ cup white chocolate chips
(or buttons roughly chopped)
½ cup macadamia nuts, roasted and roughly
chopped

step one: Pre-heat the oven to 180°C (350°F).

step two: Sift the flour and baking soda and set aside.

step three: Cream the butter and sugars until white (ish) and fluffy and all the sugar has dissolved. Add the egg and vanilla and continue mixing until well combined.

step four: Add the sifted flour and baking soda ½ cup at a time mixing thoroughly. Add the coconut, white chocolate and macadamia nuts and mix to combine well.

step five: Using a dessert spoon to measure the quantity, roll into balls and place onto a baking tray that has been lined with baking paper. Don't place them too close together and flatten with a fork.

step six: Bake for approximately 12 - 15 minutes. Remove from oven when golden brown and allow to cool on an airing rack. Store in an air-tight container.

helpful hints:

- You can substitute the white chocolate chips for either milk or dark chocolate chips, whichever you prefer.
- You can also use different nuts. Roasted cashews work just as well.
- I like to use roasted and salted macadamia nuts as the hint of salt adds another depth of flavour.
- You can always take these biscuits one step further - allow them to cool completely and dip one half into melted white chocolate, set aside while the chocolate sets.

Enjoy!