

Jamie's Cookies



Preparation time : **2 hr**

Cooking time : **10 min**



Ingredients

115g plain flour, sifted
½ tsp baking powder
½ tsp salt
115g butter, softened at room temperature
100g soft brown sugar
½ tsp vanilla essence
1 large organic egg

To make White Chocolate and Macadamia:

85g white chocolate, chopped
85g macadamia nuts, chopped

or

To make Chocolate Chip and Pecan:

85g dark chocolate, chopped
85g pecans, chopped

1. Place all the basic cookie dough ingredients in a food processor and mix until smooth and creamy. Or by hand, cream together the butter and sugar, then add the eggs one by one, beating all the time before adding the remaining ingredients.
2. Add your chosen flavours to the cookie mix, then spoon the mix onto a piece of cling film and roll into a sausage shape, 3 inches in diameter, and chill for at least 2 hours.
3. Preheat the oven to 180° C. Slice 1cm slices off the chilled cookie mix, and place onto your Tefal baking tray, leaving a good space in between each one, as they'll spread while they cook. If you can't fit them all on the sheet, just cook another batch.
4. Bake for 8-10 minutes until the edges are golden brown. Cool slightly before placing on a wire rack to cool and crisp.



If your favourite nuts are different to the ones above, feel free to use your own, but make sure you keep the quantities the same.

Jamie O
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