

MACADAMIA AND CHOCOLATE CHUNK COOKIES

prep time = 20 mins
cooking time = 10-12 mins
makes 24

225 gm (8oz) soft butter
115 gm (4 oz) soft brown sugar
1 tsp vanilla extract
85gm (3 oz) castor sugar
2 large eggs
300 gm (10 oz) self raising flour
1/2 t sp salt
200 gm (7 oz) roughly chopped dark chocolate
100 gm (3 oz) macadamia nuts, chopped

Preheat oven to 190 C/ 375 F /Gas mark 5

Beat butter, sugar, and vanilla until pale and creamy

Gradually beat in the eggs and then sift together flour and salt over creamed mixture and fold in together with the chocolate and nuts

Take large tablespoons of mix and space very well apart on several baking sheets - they spread a lot

Bake in the oven for 10 - 12 minutes or until cookies are golden brown.