

# Macadamia & Cranberry American Cookies

Makes 55

3 x 200g/7oz white chocolate bars,  
chopped

200g butter

2 eggs

100g light muscovado sugar

175g golden caster sugar

2 tsp vanilla extract

350g plain flour

2 tsp baking powder

1 tsp cinnamon

100g dried cranberry

100g macadamia nut, chopped

Heat oven to 180C/160C fan/gas 4.

Melt 170g of the chocolate, then allow to cool. Beat in the butter, eggs, sugars and vanilla, preferably with an electric hand whisk, until creamy. Stir in the flour, baking powder, cinnamon and cranberries with two-thirds of the remaining chocolate and macadamias, to make a stiff dough.



Using a tablespoon measure or a small ice-cream scoop, drop small mounds onto a large baking dish, spacing them well apart, then poke in the reserved chocolate, nuts and berries. Bake in batches for 12 mins until pale golden, leave to harden for 1-2 mins, then cool on a wire rack.

To freeze, open-freeze the raw cookie dough scoops on baking trays; when solid, pack them into a freezer container, interleaving the layers with baking parchment. Use within 3 months. Bake from frozen for 15-20 mins.



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Recipe from BBC Good Food