Scorched Almond, Chocolate Chip and Wattle Seed Cookies

Ingredients

- 150gm Unsalted Butter
- 100gm Caster Sugar
- 65gm Brown Sugar
- ¾ tsp Vanilla Essence
- 1 Egg
- 260gm Plain Flour - sieve.
- 60gm Blanched Almonds Whole - roughly chop.
- 90gm Milk Chocolate Chips - roughly chop.
- 4 tsp Ground Wattleseed - available from delicatessens.
- As Required - Spray Oil

gather.

BY CATER CARE

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METHOD

1. Pre-heat an oven to a moderate temperature - 160°C.

2. Place into the bowl of a food mixer, the butter, caster sugar, brown sugar and vanilla essence. Then using a balloon whisk, beat the ingredients until they have combined to form a batter that is both smooth, creamy and pale in colour.

3. Crack and add the egg and continue to beat for a further minute.

4. Add the flour and mix through until a dough has formed.

5. Add the almonds, chocolate chips and wattle seed, then gently fold through with a spatula or wooden spoon, until they are thoroughly combined with the dough.

6. Lightly oil a baking tray/s, wash hands, and divide the dough into 15 equal pieces, then roll each piece into a ball.

7. Place each ball onto the baking tray and gently press down to slightly flatten, allowing a little space between the cookies so that they can spread without touching during the baking process.

8. Place the tray into the oven and bake for 25 minutes or until the cookies are cooked through, golden and firm to the touch. Then carefully remove the tray from the oven, set to one side and allow the cookies to cool for 5 minutes.

9. Remove the cookies from the baking tray, place onto a cooling rack, and allow to cool to room temperature. Then place into an airtight container, and keep sealed until required.

TO SERVE

Arrange the cookies in an attractive pattern on a platter or board before serving.