



VEGETARIAN

MAKES 20-25 (DEPENDING ON HOW MUCH RAW COOKIE DOUGH YOU EAT!)

## Chewy White Chocolate & Macadamia Cookies

**TWO GOOD**

Created by our Sydney Head Chef Megan Steve, these cookies cater to every taste. They are especially good a day after they're cooked, stored at room temperature in an airtight container. If you like crunchy cookies store them in the fridge, and if you like a soft cake-like texture ... eat them while they're hot!

Place the brown sugar and caster sugar in a large bowl and stir to combine well. Whisk in the hot melted butter, then stand for 10 minutes to allow the butter to cool.

Add the egg and egg white to the butter mixture and whisk until well combined.

Sift the flour and bicarbonate of soda into a separate bowl, then add it to the butter mixture and stir well to combine. Cover and refrigerate the dough for at least 30 minutes (this is so the chocolate chips don't melt when you add them).

Add the chocolate chips and macadamias to the dough, then refrigerate for another 30 minutes or until it is quite firm to handle.

Meanwhile, preheat the oven to 175°C and line two baking trays with baking paper.

Roll golf-ball-sized pieces of dough into balls and place on the prepared trays, leaving about 5 cm between each one to allow for spreading. Using the palm of your hand, flatten each ball into a disc about 1 cm thick.

Bake for 10 minutes or until light golden, then remove from the oven and sprinkle each cookie with a little flaked salt. Cool slightly on the trays, then transfer to a wire rack to cool completely. Store in an airtight container for up to 1 week.

230 g (1 cup) brown sugar

80 g (1/3 cup) caster sugar

200 g unsalted butter, melted

1 large egg

1 egg white

315 g plain flour

1 teaspoon bicarbonate of soda

200 g (1 1/2 cups) good-quality white chocolate chips

40 g (1/4 cup) unsalted macadamias

sea salt flakes, for sprinkling

This recipe was brought to you by The Two Good Co.  
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