

Cherry, Chocolate, and Macadamia Cookies

Makes 18

Hands-on Time 20 minutes plus chilling (overnight)

Baking Time 16 minutes

Ingredients

- 130g dried cherries
- 100g dark chocolate
- 250g unsalted butter (softened)
- 225g light brown sugar
- 150g caster sugar
- 1 tsp vanilla extract
- 1 tsp almond extract
- 2 large eggs
- 350g plain flour
- 50g ground almonds
- 1 tsp bicarbonate of soda
- 1 tsp fine salt
- 100g macadamia nuts (halved)

Equipment

- Bread knife
- Freestanding mixer with paddle attachment
- Spatula
- Baking sheet (ideally aluminium)
- Baking parchment
- Clingfilm
- Wire rack

Method

1. Prepare the Ingredients

- Set aside 18 dried cherries.
- Chop the dark chocolate into small pieces using a bread knife.

2. Make the Cookie Dough

- In the bowl of a freestanding mixer, beat the butter, light brown sugar, and caster sugar on medium-high speed for 5 minutes until light and fluffy.
- Add the vanilla extract, almond extract, and eggs. Beat for a few seconds until combined.
- Add the flour, ground almonds, bicarbonate of soda, and salt. Beat briefly until just combined. Scrape down the sides of the bowl with a spatula to ensure everything is incorporated.
- Add the remaining dried cherries, chopped chocolate, and macadamia nuts. Mix for no more than 10 seconds to avoid over-mixing.

3. Chill the Dough

- Refrigerate the dough for at least 1 hour to firm up. For faster chilling, place in the freezer but do not forget about it!

4. Shape the Cookies

- Line a baking sheet with parchment.

- Scoop portions of dough (approx. 80g each) and roll into balls. Press a reserved cherry into the top of each ball and place on the baking sheet.
- Cover with clingfilm and refrigerate overnight, or freeze for later use.

5. Bake the Cookies

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Line the baking sheet with fresh parchment. Place 6-8 dough balls on the sheet, spaced about 10cm apart.
- Bake on the middle shelf for 16 minutes. The cookies should be golden but still soft in the centre.
- Let the cookies rest on the sheet for a few minutes, then transfer to a wire rack to cool completely.

Enjoy!