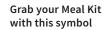




Chocolate Almond Cookies

with White Chocolate Drizzle & Toasted Coconut











Slivered Almonds







Vanilla-Flavoured



Shredded Coconut



White Chocolate



Chips



Prep in: 20 mins Ready in: 60 mins

These chocolate almond cookies combine a rich cocoa base packed with morsels of nuts for the ultimate treat. Drizzle with white chocolate and sprinkle with toasted coconut and you'll be fighting over the last one.

Pantry items

Butter, Egg, Vegetable Oil



Before you start Wash your hands and any fresh food.

You will need

Kitchen scales \cdot Electric beaters \cdot Two oven trays lined with baking paper · Medium frying pan

Ingredients

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	15-20 Cookies
butter*	200g
cocoa powder	½ medium packe (30g)
basic sponge mix	¾ large packet (300g)
slivered almonds	1 large packet
brown sugar	1 packet
vanilla-flavoured syrup	1 medium packet
egg*	1
shredded coconut	1 medium packet
white chocolate chips	1 packet
vegetable oil*	2 tbs

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	1195kJ (286Cal)	2043kJ (488Cal)
Protein (g)	3.4g	5.8g
Fat, total (g)	17.2g	29.4g
- saturated (g)	9.4g	16.1g
Carbohydrate (g)	29.4g	50.3g
- sugars (g)	16.8g	28.7g
Sodium (mg)	304mg	520mg

The quantities provided above are averages only. *Nutritional information is based on 17 servings 1 cookie = 1 serving

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- Preheat oven to 180°C/160°C fan-forced.
- Measure 200g of butter and set aside at room temperature to soften.
- Weigh 30g of cocoa powder. Weigh 300g of basic sponge mix. Finely chop slivered almonds.

TIP: Weigh out your ingredients before you start as we've sent you a little extra cocoa powder and basic sponge mix!



Cream the butter & sugar

- In a large bowl, beat the **softened butter**, **brown** sugar and vanilla-flavoured syrup with electric beaters until light and fluffy, 2-3 minutes.
- · Add the egg and beat until well combined, 1 minute.



Make the dough

- To the bowl, add the measured **cocoa powder** and basic sponge mix. On low speed, beat until dough comes together, 1-2 minutes.
- Stir in slivered almonds until just combined

TIP: Beat until the dough just comes together, overbeating can cause the cookies to become tough.



Bake the cookies

- Roll tablespoonfuls of cookie dough into balls. You should get 15-20 cookies. Place dough balls on two lined oven trays, allowing room for spreading.
- Bake for 14-16 minutes or until just firm to touch. Transfer to a wire rack to cool completely.



Prepare the toppings

- · When the cookies have cooled, heat a medium frying pan over medium-high heat. Toast shredded coconut, tossing, until golden, 2-3 minutes. Set aside.
- Place white chocolate chips and the vegetable oil in a medium heatproof bowl. Microwave in 20 second bursts, stirring each time, until melted and smooth.



Serve up

- · Transfer cookies to a serving plate or board.
- Drizzle with white chocolate, then sprinkle with toasted coconut to serve. Enjoy!



Scan here if you have any questions or concerns





We need your expertise!

Let our Culinary team know what you thought: hellofresh.com.au/rate