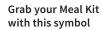




# **Chocolate Almond Cookies**

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	1/2 medium packet (30g)
basic sponge mix	1 ½ medium packets (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)	1183kJ (283Cal)	2022kJ (483Cal)
Protein (g)	3.7g	6.3g
Fat, total (g)	16.8g	28.7g
- saturated (g)	9.2g	15.7g
Carbohydrate (g)	29.5g	50.4g
- 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





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