

# Chocolate Almond Cookies

with White Chocolate Drizzle & Toasted Coconut

Grab your Meal Kit with this symbol



Cocoa Powder



Basic Sponge Mix



Flaked Almonds



Brown Sugar



Vanilla-Flavoured Syrup



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 · Electric beaters · Two oven trays lined with baking paper · Medium frying pan

## Ingredients

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

\*Pantry Items

## Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	1373kJ (328Cal)	2080kJ (497Cal)
Protein (g)	5.3g	8g
Fat, total (g)	20.8g	31.5g
- saturated (g)	9.5g	14.4g
Carbohydrate (g)	30.2g	45.8g
- sugars (g)	17.1g	25.9g
Sodium (mg)	305mg	462mg

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](https://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**.

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



## 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.



## 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**.



## Prepare the toppings

- When the cookies are cooked, 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.



## 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 **flaked almonds** until just combined.

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



## Serve up

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

## We're here to help!

Scan here if you have any questions or concerns



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