

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
butter*	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
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)	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 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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