



OLIVIA'S MATCHA COOKIES

Yield 10 cookies



Our matcha cookie is our absolute bestseller at the cafe. So, whilst that recipe remains a closely guarded secret here is a slightly different version with the addition of macadamia nuts. These soft and chewy, white chocolate and macadamia matcha cookies with their notoriously intense green colour will soon become a favourite in all households.

INGREDIENTS

- 1 egg + 1 yolk
- 170g room temperature butter
- 100g demerara sugar
- 100g caster sugar
- 265g plain flour
- 1 Tbsp Corn flour
- 1 tsp baking soda
- 12g Matcha and Beyond Culinary Grade matcha
- 80g macadamia nuts
- 200g white chocolate chips

1. Beat the butter with the sugar until well combined. Add the egg and mix it well.
2. In another bowl sieve the matcha over the flour, add the baking soda and stir so all ingredients are combined.
3. Stir the dry mix into the egg and sugar mixture until you get a smooth dough.
4. Add the macadamia nuts and the white chocolate chips and stir well until all are combined.
5. Make balls from the dough (approx. 80grams), place the balls on a baking tray lined with baking paper, press gently to give the cookie shape.
6. Leave to chill in the fridge for 2 hours.
7. Preheat the oven to 170°C.
8. Remove the tray from the fridge and place it directly into the oven.
9. Bake in the oven for 8 to 12 minutes. Set aside to cool down.

For the perfect soft gooey texture bake them for 8 minutes. For a crunchier cookie cook them for 12 minutes. If you do not have white chocolate chips you can use roughly chopped white chocolate. The cookies can last 4 days if stored in an airtight container.