

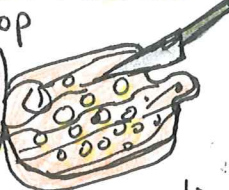
Vegan Macadamia Vanilla Cookies

50-60 cookies!

Pre-heat oven to 160°C/320°F (fan/convection) or 180°C/360°F (static)

Roughly chop

Macadamia nuts



glass or metal bowl
1/4 inch water on low simmer

Cocoa butter (100% Food grade)

114g / 4oz (or Mycoco cocoa butter)

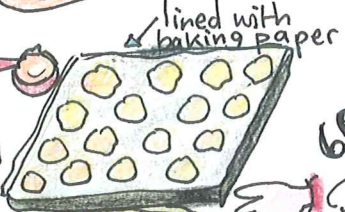
or melt in a microwave in spurts.

1 Melt on bain marie, Cool minimum 10 minutes,



132g / 1 cup

6 Fold in macadamia nuts. knead lightly 1-2 minutes with hands just to combine.



7 Place rounded tbsps of mix on baking tray. Flatten a little. Repeat 24-25 times.

60g / 1/4 cup (softened) Vegan butter



Caster sugar

130g / 1/2 cup + 2/3 tsp

pure maple syrup

2 Whisk 3-5 minutes until light and fluffy.

70g / 2 1/2 tbsps

8 Bake 10-13 minutes until just starting to change colour & brown very lightly

80g/ml (1/4 cup) aquafaba (liquid from the jar)



2 tsp (9-10g) pure vanilla extract

1/3 melted cocoa butter



Don't overmix

x3

5 Fold in (until almost combined).

4 Fold in 1/3 flour mix + 1/3 cocoa butter. Repeat twice until almost combined.

1/3 flour mix

Glutenfree Flour

426g / 3 1/2 cups (or plain all-purpose)

3 Whisk to combine.

1/2 tsp (2g) fine sea salt

Baking Soda

1/4 tsp (2g)

Baking Powder

1 tsp (5g)

