

Caramelised White Chocolate Cookies

(based on a recipe from *Mrs Fields Best Ever Cookie Book!*)

- 250g (1 cup) unsalted butter
- 375g (2½ cups) plain (AP) flour
- 1 teaspoon bicarbonate of soda (baking soda), *sifted*
- ¼ teaspoon fine sea salt
- 85g (3oz) caramelised white chocolate
- 110g (½ cup) white sugar
- 105g (½ cup, packed) brown sugar
- 2 large (59g) eggs, at room temperature
- 10g (2 teaspoons) vanilla extract (we always use homemade)
- 230g (8oz) dark chocolate chips, preferably 70% cacao



1. Cut a 60g (4 tablespoon) chunk off the butter and chop it into smaller pieces.
2. In a medium mixing bowl, whisk together the flour, *sifted* bicarb of soda, and salt. Stir in the dark chocolate chips.
3. Gently heat the caramelised white chocolate to soften if necessary. Scoop it into a small pyrex or ceramic bowl with the 60g butter and melt in the microwave in short bursts, being careful not to scorch the mixture. Stir until smooth and then allow to cool slightly.
4. In a large mixing bowl, beat the remaining butter with the two sugars until combined, but not fluffy. Beat the eggs in one at a time, beating well after each addition, then beat in the vanilla and the caramelised white chocolate mixture.
5. Add the flour and choc chips and mix until just combined. Scrape the dough into a container, cover and store in the fridge until firm, at least a couple of hours.
6. Preheat the oven to 150C (300F) with fan. Scoop rounded tablespoons of the stiff dough and roll into balls, placing them onto a baking sheet lined with parchment. Bake for 20 minutes, rotating the pans halfway through the baking time.
7. Cool the cookies on the tray for a minute, then transfer to a wire rack to cool completely. This recipe makes approximately 3 dozen cookies.

.....

Fig Jam and Lime Cordial

www.figjamandlimecordial.com