



75 CHOCOLATE CHUNK COOKIES (TM6, TM5, TM31)

⏱ 10 min. ⌚ 2 hrs. 30 min. 🌱 easy ➡ 75 pieces

INGREDIENTS

300 g rolled oats
150 g roasted almonds
150 g roasted salted macadamia nuts
or roasted pecan nuts
250 g milk chocolate, broken into
pieces
150 g brown sugar
220 g white sugar
250 g butter
1 tbsp natural vanilla extract
2 eggs
250 g plain flour
1 tsp bicarbonate of soda
1 tsp baking powder
1 pinch sea salt
250 g chocolate chips

USEFUL ITEMS

bowl, large bowl, baking paper, baking
trays (40 x 35 cm), sharp knife, wire
rack, sealable container

THERMOMIX PARTS

measuring cup, spatula

KITCHEN EQUIPMENT

refrigerator, oven

Preparation

1. Place oats into mixing bowl and chop **3 sec/speed 6**. Transfer into a bowl and set aside.
2. Place almonds and macadamias into mixing bowl and chop **3-5 sec/speed 5**, until a roughly chopped consistency is achieved. Transfer into a separate bowl to the oats and set aside.
3. Place chocolate into mixing bowl and grate **4 sec/speed 5**. Transfer into bowl with the nuts and set aside.
4. Place brown sugar and white sugar into mixing bowl and mill **10 sec/speed 9**.
5. Add butter and vanilla and mix **30 sec/speed 4**.
6. Add eggs, flour, bicarbonate of soda, baking powder, salt and reserved chopped oats and combine **10 sec/↻/speed 6**. Scrape down sides of mixing bowl with spatula, then repeat combining **10 sec/↻/speed 6**. Scrape down sides of mixing bowl with spatula again and repeat combining a final time **10 sec/↻/speed 6**.
7. Transfer mixture into a large bowl, then add chocolate chips and reserved chocolate-nut mixture and combine well with spatula.
8. Divide cookie dough into 3 even pieces, then roll each piece into a log approx. 25 cm long and 6 cm in diameter. Wrap each log in baking paper, then place in refrigerator for a minimum 2 hours until firm (see Tips).
9. Preheat oven to 180°C. Line 2 large baking trays (40 x 35 cm) with baking paper and set aside.
10. Remove baking paper from cookie dough logs and cut into thick slices (1 cm) to form approx. 75 cookies. Place cookies onto prepared baking trays 3 cm apart.

11. Bake for 8-10 minutes (180°C) or until cookies are lightly golden. You may need to bake your cookies in batches depending on how large your baking trays are.

12. Transfer cookies onto a wire rack to cool before serving or place into a sealable container to store until use.

TIPS

- This recipe makes approximately 75 cookies so you may not want to bake all of them at once. Wrap cookie dough logs in baking paper and plastic wrap in step 9 and place into the freezer. Allow cookie dough to thaw before proceeding as per recipe in step 10.
- For a thoughtful gift, wrap the unbaked cookie dough in baking paper and decorative paper. Attach a gift tag with a copy of the baking instructions and gift to friends and family to enjoy freshly baked cookies on Christmas day.

BACKGROUND INFORMATION

- *The \$250 price tag on these cookies refers to a popular myth about a woman who asked the price of a famous department store's recipe for chocolate chip cookies. When the answer was 'two fifty', she assumed they meant \$2.50 and happily allowed them to put the transaction through on her credit card. When she got her statement and realised the price tag was \$250, she gave the recipe away for free to as many people as possible. One of the lucky recipients must have owned a Thermomix because here it is!*