

Linda's White Chocolate and Coconut Cookies

EQUIPMENT

Scales, Small Saucepan, Baking Sheets, Baking Paper, Small Mixing Bowls, Stand Mixer with Paddle Attachment, Chef's Knife, Sieve

INGREDIENTS

100gm White Chocolate Buttons, 80gm Dessicated Coconut, 150gm Self Raising Flour, 150gm Plain Flour, 130gm Soft Brown Sugar, 200gm Caster Sugar, 2 Whole Eggs, 1 Vanilla Bean, Pinch of Salt

METHOD

To begin; Make the butter into brown butter by placing the butter into a small saucepan and cooking it over medium heat until bubbles form on the surface. Once these bubbles dissipate and you can see the milk solids catching on the base of the pan and turning brown.

Remove quickly and transfer to a small mixing bowl and chill until soft but not fully set.

Once the butter is soft add it to the bowl of a stand mixer and add both sugars, the seeds scraped from a vanilla bean and a pinch of salt. Beat well until pale.

Next add the eggs one at a time beating well in between each addition.

Remove the bowl from the mixer and add the chocolate, coconut and flours, fold together with a spatula and pour mixture out onto a board and bring together with your hands.

Set the oven to 175°C Combi Mode (25% Steam)

Cut the dough in half and roll each half into a long tube approx. 4-5cm thick. Cut the tube into 12 equal portions and repeat for the remaining dough. Roll each dough portion into a ball and place on a baking tray lined with baking paper, push down slightly on each dough ball. Transfer to the oven and cook for 10-12 minutes until pale golden.

Once baked remove and cool on the baking trays.

HINTS & TIPS

Brown butter adds another level of flavour and works really well with white chocolate.

For a bigger chocolate hit, leave your chocolate buttons whole.