

# Fudge Chocolate Cookies

makes 24

**PREPARATION** 20 mins

**COOKING** 10 mins

125g (4½ oz) butter, chopped  
1 teaspoon vanilla extract  
1¼ cups brown sugar, firmly packed  
1 egg  
1 cup plain (all purpose) flour  
¼ cup self-raising flour  
1 teaspoon bicarbonate soda  
(baking soda)  
⅓ cup cocoa powder  
½ cup raisins (dark raisins)  
¾ cup macadamias, toasted and  
coarsely chopped  
½ cup dark-chocolate chips  
½ cup dark-chocolate melts, halved

- 1 Preheat oven to 180°C (350°F). Line 2 cookie sheets with baking paper.
- 2 Beat butter, vanilla, sugar and egg in a medium bowl with an electric beater until smooth.
- 3 Sift the flours together with the bicarbonate soda (baking soda) and cocoa powder, then stir into the butter mixture with the raisins (dark raisins), nuts



and chocolate.

- 4 Drop rounded tablespoonfuls of mixture onto the sheets about 4cm (1½ in) apart, and press each with a fork to flatten slightly. Bake for 10 minutes.
- 5 Stand the cookies for 5 minutes, then transfer to a wire rack to cool.

