QUEEN
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PREP: 10 min + chill
COOK: 20 min
SERVES: 25-30

Dark Chocolate Walnut Slice and Bake Cookies

This quick and easy cookie dough can be customised with your favourite inclusions! Simply slice, bake and gift (or keep a roll ready to go for those cookie cravings).

Ingredients

250g unsalted butter, softened
1 cup (150g) icing sugar
2 tsp Queen Organic Vanilla Bean Paste
2 ¼ cups (340g) plain flour, sifted
¼ cup (40g) rice flour, sifted
1/4 tsp salt
¾ cup walnuts, chopped
100g melted dark chocolate
¼ cup walnuts, chopped

Method

STEP 1

Preheat oven to 150°C (fan forced) and line two cookie trays with baking paper. Beat butter, sugar and Vanilla Bean Paste in the bowl of a stand mixer fitted with the paddle attachment until pale and fluffy.

STEP 2

Add sifted flours, salt and mix on low to form a dough. Add walnuts, then fold through to combine. Roll into a 5cm diameter log, wrap in cling wrap and chill for 1.5-2 hours until firm enough to slice.

STEP 3

Slice each log into 8-10mm thick pieces, place onto prepared baking trays. Bake for 20-25 minutes until pale golden, allow to cool on tray for 5 minutes before transferring to a wire rack to cool completely.

STEP 4

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Method

Dip cooled cookies in melted chocolate, then place on a sheet of baking paper. Sprinkle cookies with chopped walnuts. Chill until set.

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