

## Cookies: {Chocolate Chip or otherwise}

<i>Basic recipe from Magimix recipe book</i>	<i>Changes made by Suzanne Senter</i>
50g walnuts	50g Ground Almonds and chopped hazelnuts
75g chocolate chips	75g mixed fruit [the kind with berries and pineapple, not the normal candied peel type].
125g caster sugar	125g golden granulated caster sugar
1 egg	1 egg
150g self raising flour	150g wholemeal self raising flour
75g butter, softened	75g butter, softened
½ tsp vanilla essence	1 tsp cinnamon 1tsp mixed spice [Americans call it pumpkin pie mix] 6 cloves crushed finely and the hard woody bits picked out.
<p>Fit the double bladed knife. Put the walnuts into bowl and process for 5 seconds until roughly chopped. Remove and keep to one side.</p> <p>Put the flour, sugar, butter, egg and vanilla essence into the bowl and process for 5-10 seconds or until just mixed. Add the walnuts and the chocolate chips and use the pulse switch two or three times to just mix them in.</p> <p>Using a spoon drop them into small mounds onto a well greased baking sheet and bake in a hot oven [190c, 375f, gas5] for 5-10 minutes or until they have spread out and are golden brown. Using a spatula lift the biscuits from the trays and put on a wire rack to cool and harden.</p>	<p>By hand: cream the butter in a bowl with a wooden spoon. Add the sugar and cream until pale and smooth and fairly fluffy.</p> <p>Beat in the egg until light and fluffy.</p> <p>Fold in the flour and fruit and nuts.</p> <p>Use hands to draw dough together like a scone mix.</p> <p>On a lightly floured board shape dough to a sausage shape.</p> <p>Use a knife or spatula blade to divide the sausage into equal portions. The last lot I made each portion about the size of a very large walnut. Resulted in 18 biscuits.</p> <p>Shape the portion of dough into a ball on the palm of your hands.</p> <p>Place the balls on a baking tray lined with baking parchment at least 2cm apart in all directions. I used two trays.</p> <p>Cook for <b>10-20 minutes</b> [depending on size of portion made] at <b>180c fan oven</b> until spread and golden.</p> <p>One tray of balls I left as balls and the other I flattened the balls with my fingers. The flattened balls ended up slightly larger circles than the ball versions.</p> <p>Handling the dough stretches the gluten and the more it is handled the harder the resulting biscuit.</p>

Vary the nuts/ chocolate type/fudge bits/ fruit mix

Substitute 50g of flour for 50g cocoa or powdered chocolate.

Use a teaspoon dried powdered ginger and add some chopped stem ginger in syrup or crystallised ginger bits to vary the flavour and style.

Use chopped fresh fruit: apples and ginger, pear and walnuts, mango, apricots, pineapple. ...anything you fancy!