

Salt and Serenity

Maple Macadamia Milk Chocolate Cookies

Recipe adapted from the Lindt chocolate website.

Makes 30 cookies

$\frac{3}{4}$ cup butter

$\frac{2}{3}$ cup sugar

2 Tablespoons maple syrup

1 $\frac{1}{2}$ teaspoons maple extract

1 egg, beaten

2 $\frac{2}{3}$ cups all-purpose flour

$\frac{1}{3}$ cup macadamia nuts, coarsely chopped

2 ounces (60 grams) Milk Chocolate, chopped into $\frac{1}{4}$ inch chunks

2 tablespoons Maple salt or fleur de sel

1. In the bowl of an electric mixer fitted with the paddle attachment, cream together butter and sugar until light, about 5 minutes. Add egg and mix well. Mix in maple syrup and maple extract. Reduce speed to low and add flour. Mix until just combined, 5 to 10 seconds. Add macadamia nuts and milk chocolate and mix briefly, just to incorporate them evenly into the dough.
2. Separate the dough into two portions and roll into 2 "logs". Use a little flour if necessary.
3. Wrap in parchment paper or plastic wrap and let rest in the refrigerator for a minimum of 6 hours or overnight.
4. Preheat oven to 350°F (180°C)
5. Cut dough into approximately $\frac{1}{4}$ -inch (6-millimeter) slices, and place on cookie sheets lined with parchment paper. These cookies spread so leave at least 2 inches between cookies.
6. Sprinkle with maple salt or fleur de sel.
7. Bake 10-12 minutes or until the cookies just begin to turn golden brown.
8. Let cool.