

# WHITE CHOCOLATE-WALNUT COOKIES



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**Preparation :** 10 min - **Resting :** - - **Cooking :** 15 min - **Equipment :** -

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**Ingredients :** 15 cookies

- 150 g unsalted butter, softened - 100 g caster sugar - 1 large egg - 50 g light brown sugar - 300 g plain flour - ½ tsp vanilla extract - 100 g white chocolate chips - 100 g walnut halves

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1. Preheat the oven to 180°(170° fan, gas mark 4).
2. Place the butter, vanilla extract, caster and light brown sugar in the metal bowl. Run the EXPERT programme (without heating) for 2 minutes/speed 11. After 1 minute, add the egg through the opening.
3. Add the flour and restart the EXPERT programme 1 minute/speed 11 (without heating).
4. Restart the EXPERT programme (without heating) for 30 seconds/speed 7, adding the white chocolate chips and walnut pieces through the opening.
5. Roll 2-3cm balls of cookie dough in the palms of the hands, flatten and place on a lined baking tray. Bake the cookies for 15 minutes until spread and beginning to brown, then cool or serve warm.

Cook Expert ■