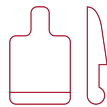




Choc-dipped Fruit and Nut Cookies



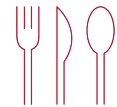
DIFFICULTY: EASY



PREPARATION TIME: 25
MINUTES



COOKING TIME: 40 MINUTES



SERVES: 16

Ingredients

250g butter, softened
1 cup brown sugar
3/4 cup caster sugar
1 1/2 tsp vanilla bean paste
2 eggs
3 cups SR flour
2/3 cup cocoa
1/2 cup natural almonds, roughly chopped
1/2 cup dried cranberries, halved
1/2 cup milk chocolate chips
200g dark chocolate melts
3 tsp extra light olive oil

Method

To begin making your delectable choc-dipped fruit and nut cookies, preheat the oven to 160°C [CircoTherm®](#).

Cream the butter, sugars and vanilla using an electric mixture until pale and creamy. Add the eggs and beat well. Stir in the sifted flour and cocoa and mix well then stir through the almonds, cranberries and choc chips. Turn the mixture out onto a clean surface and lightly knead until well combined. Shape into a log approximately 32 cm long then cut into 16 even pieces. Roll each piece into a ball then press onto greased [baking trays](#), be sure to leave room for the cookies to spread.

Bake the cookies for 20 minutes or until cooked. Allow the cookies to cool on the trays for 15 minutes before placing onto a wire rack to cool completely.

Combine the chocolate and oil in a small saucepan and stir over induction setting 3 until the chocolate is just melted. Remove from the heat and stir until smooth. Pour the chocolate into a small bowl and dip one side of each cookie into the chocolate, shake off any excess chocolate and allow to set on a lined tray. Store the choc-dipped fruit and nut cookies in an airtight container until required.

Notes

If melting the chocolate on a gas cooktop, place the chocolate and oil in a glass bowl and stir the chocolate over gently simmering water until smooth.

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