

Chocolate Macca Cookies

A SCRUMPTIOUS AND RICH WHITE CHOCOLATE COOKIE FOR ALL TO ENJOY ...



picture for illustration purposes only

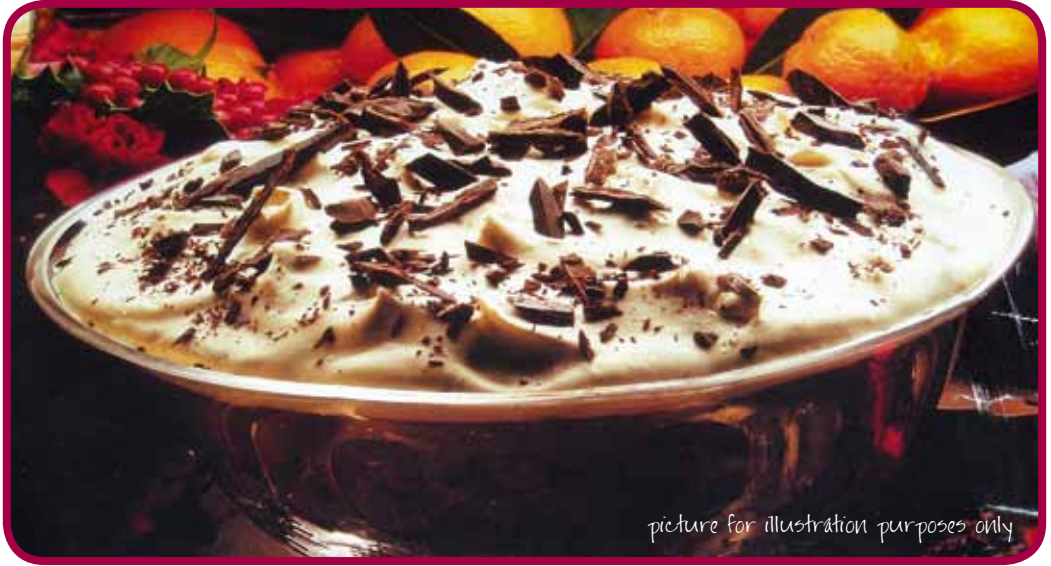
You will need :

- 125g butter
- 185g white sugar
- 1 egg
- 1 teaspoon vanilla essence
- 155g plain flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 250g white chocolate, chopped or white chocolate chips
- 200g macadamia nuts, chopped

1. Preheat oven to 190 °C.
2. In a medium bowl, cream together the butter and sugar.
3. Stir in the egg and vanilla.
4. Combine the flour, baking soda and salt, stir into the creamed mixture.
5. Finally, stir in the white chocolate and nuts.
6. Drop the cookie mixture onto an ungreased baking tray, about 5 cm apart. They can be as big or small as you like.
7. Bake for 8 to 10 minutes in the preheated oven, until lightly browned.
8. Cool and enjoy!!!



Christmas Cheat's Chocolate Trifle



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You will need :

- 3 Double chocolate chip American-style muffins
- 2 tablespoons cherry jam
- 1 x 680g jar pitted morello cherries, drained and soaked in the rum for 24 hours
- 2 x 100g bars deluxe continental dark chocolate
- 75ml dark rum
- 1 x 250g tub mascarpone
- 1 x 400g tub fresh custard
- 275ml whipping cream

1. Begin by slicing the muffins horizontally into 2, then spread each slice with some jam and weld the slices back together to the original muffin shape.
2. Now cut each one vertically into 4 pieces approximately 2cm wide, and lay these all around the base of a trifle dish and then stab them with a skewer to make holes.
3. Next, drain the cherries, spoon the rum all over the sponges to soak in, and scatter the cherries on top.
4. Now reserve half a bar of chocolate for the decoration and break the rest up into squares. Place these in a basin, pour some hot water into a saucepan, bring it up to simmering point, remove it from the heat then immediately place the bowl over it. Just leave it to melt over hot water stirring from time to time. This should take about 7 minutes.
5. While that's happening empty the mascarpone and custard into a bowl and whisk them together.
6. Then whisk in the melted chocolate and pour the whole lot over the soaked muffins and cherries.
7. Now whip the cream up to the floppy stage, then carefully spoon this over the trifle, spreading it out with a palette knife.
8. Lastly, chop the rest of the chocolate shredding it very finely. Sprinkle the shreds over the surface of the trifle, cover with cling film and chill until needed.

