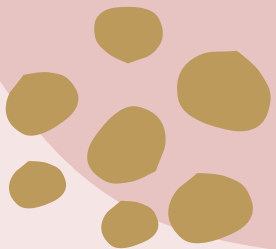


Magical macadamia *biscuit recipes*



Macadamias
- the secret
to delicious
biscuits



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*Macadamias
- the secret
to delicious
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We invite you to explore the wonderful world of biscuits and introduce the magic ingredient that will take your biscuit baking to scrumptious new heights: macadamias!

These little gems not only have a tasty crunch but are also incredibly versatile.

We asked our farmers about their favourite uses for macadamias, and biscuits was top of the list. The creamy, buttery taste and velvety-soft crunch of macadamias add a whole new dimension of flavour and texture to biscuits. From classic chocolate chip cookies to delicate shortbread, macadamias enhance the taste and elevate the experience.

What makes macadamias truly remarkable is their incredible adaptability. Whether you're following a gluten-free or dairy-free diet, or simply seeking a unique flavour combination, macadamias are the easy solution. They seamlessly blend into a variety of recipes, accommodating different dietary needs and preferences. So, regardless of your culinary journey, macadamias will never disappoint.

There's something truly special about the aroma of freshly baked biscuits wafting through the kitchen and the smiles they bring to everyone's faces. So, gather your ingredients, preheat your oven, and let the magic of macadamias transform your baking creations.

Happy baking!

australian-macadamias.org

Makes 10
biscuits

Air fryer macadamia spiced cookies

Wow, delicious gluten free macadamia cookies made in the air fryer! Using orange zest and all spice, these fun cookies are topped with a delicious white chocolate macadamia icing. These biscuits work for Easter, Christmas or any time of year.

- 1 cup almond meal
- 2 tbsp maple syrup
- 1 tbsp macadamia nut butter
- 1 tsp vanilla extract
- ½ tsp gluten free baking powder
- 1 tsp ground cinnamon
- ½ tsp all spice
- 1 orange zest
- 1 pinch sea salt
- ⅓ cup macadamias chopped

Icing

- 50g quality white chocolate
- 1 tbsp macadamia nut butter

In a mixing bowl combine almond meal with maple syrup, macadamia nut butter, vanilla, baking powder, cinnamon, all spice, orange zest and sea salt. Add macadamias. Mix until a dough forms.

Roll and shape heaped tablespoon portions into cookie shapes. Place onto air-fryer baking tray. Bake in air-fryer for 10-12 mins at 160°C.

Allow to cool.

Meanwhile, make icing. Melt white chocolate and add macadamia nut butter. Combine well.

Spoon into a piping bag or decorate cooled cookies. Place in refrigerator to set.

To make a dairy free icing alternative combine 2 tbsp cacao butter (melted) with 2 tbsp pure maple syrup and 2 tbsp macadamia nut butter.

A close-up photograph of a hand holding a single, golden-brown macadamia nut Anzac biscuit. The biscuit is round and has a slightly irregular, rustic shape. It is studded with several macadamia nuts, some of which are whole and some are sliced. The background is a soft, out-of-focus light green fabric. Below the hand, a clear glass jar is visible, filled with several more of these biscuits. The lighting is bright and natural, highlighting the texture of the biscuits and the sheen of the nuts.

Macadamia Anzac biscuits

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Macadamia Anzac biscuits

Everyone loves an Anzac biscuit. Next time you whip up a batch, try this version and discover the magic that macadamias can bring. Not only are they an Australian ingredient, they also add a texture like nothing else, and that unique creamy crunch gets even better once they're baked. If you're keen to explore indigenous Australian ingredients further, try the wattleseed version of this recipe. It might just be a new Australian classic.

- 250g butter unsalted
- 2 tbsp golden syrup
- 1 ½ cups plain flour sifted
- 1 ½ cups caster sugar
- 1 cup macadamias halved
- 3 cups rolled oats
- 1 cup desiccated coconut
- ¼ cup boiling water
- 2 tsp bicarbonate of soda



Preheat oven to 160°C. Line 3 large baking sheets with baking paper. Or, if working in batches, line a large baking sheet with baking paper. Combine the golden syrup and butter in a saucepan and melt over medium heat. Stir to combine.

Combine the flour, caster sugar, macadamia halves, rolled oats and desiccated coconut in a large mixing bowl. Combine the boiling water and bicarb soda, allowing it to fizz up completely. Stir the bicarb and butter mixtures into the dry ingredients and continue stirring

until thoroughly combined.

Place tablespoons of mixture 3cm apart onto the trays and place in the oven for 13-15 minutes, or until golden. For chewier biscuits, cook for only 13 minutes. Allow to cool on the trays for 5 minutes before transferring to a wire rack to cool completely.

Macadamia and wattleseed Anzac biscuits

Follow the recipe above but add 1½ tablespoons of wattleseed to the dry ingredient mix.

Raspberry macadamia butter on coconut & macadamia biscuits

[Recipe over page >](#)



Raspberry macadamia butter on coconut & macadamia biscuits

Free from gluten, dairy and processed sugar, raspberry macadamia nut butter is a surprisingly versatile condiment. Spread it on these simple biscuits, serve on apple or other fruit slices, add a tablespoon to porridge or breakfast bowls, spoon inside dates or enjoy it on toast. And it's as pretty as it is delicious!

Macadamia butter

- 1 cup macadamias
- 2-3 tbsp freeze-dried raspberry powder or to taste
- 2 dates, 1 tablespoon of honey or maple syrup, or to taste (optional)

Coconut and macadamia biscuits

- $\frac{3}{4}$ cup macadamias
- 1 cup desiccated coconut
- $\frac{1}{4}$ cup coconut sugar
- 1 tsp baking powder
- $\frac{1}{4}$ tsp salt
- 2 tbsp honey
- 2 tbsp coconut oil
- 1 egg white lightly whisked

For the butter

Place the macadamias in the bowl of a food processor and process to a smooth butter.

Add the raspberry powder and process until combined.

Taste the mixture and if desired, add more raspberry powder or sweeten with the dates, honey or maple syrup.

For the biscuits

Preheat oven to 180°C. Line a large baking tray with baking paper.

Place the macadamias, desiccated coconut, coconut sugar, baking powder and salt into the bowl of a food processor and process until the nuts are fine, taking care not to over process.

Transfer the mixture into a bowl.

Place the honey and coconut oil in a small saucepan and melt over a medium heat until combined. Pour into the macadamia mixture and stir to combine.

Stir through the egg white until thoroughly combined.

Roll level teaspoon sized balls of mixture and place on the tray 3cm apart. Press down gently to create discs. Bake for 10 minutes, turning the tray halfway through, until the biscuits are golden. Remove from the oven and allow to cool slightly before transferring to a wire rack to cool completely.

When cool, spread the raspberry macadamia butter over the base of one biscuit, and sandwich with a second.



Makes 12 biscuits





Gluten free macadamia Florentines

Makes 10 biscuits

An ideal festive biscuit for the family or a thoughtful homemade gift for friends. These biscuits should be stored in the fridge during summer to prevent the chocolate melting. It's easy to get into the Christmas spirit with these fun treats.

- ½ cup macadamias, finely chopped
- ¼ cup halved macadamias
- ½ cup flaked almonds
- ⅓ dried cherries*, chopped
- 3 tbsp gluten free flour
- 2 tbsp coconut sugar
- 2 tbsp melted coconut oil
- 2 tbsp premium coconut milk
- 2 tbsp honey**
- 75g dark chocolate

wet ingredients: coconut oil, coconut milk and honey. Mix dry ingredients into wet and combine well. Spoon shaped tablespoon of mixture onto a lined baking tray. Carefully use your spoon to shape and smooth out. Bake in oven for 15 minutes or until golden. Watch carefully so they don't burn. Allow to completely cool.

Whilst they are cooling, prepare chocolate. Melt in a double boiler. Drizzle florentines with generous amount of chocolate.

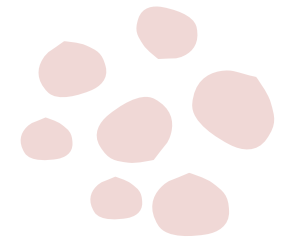
Pre-heat oven to 175°C.

In a mixing bowl combine dry ingredients: macadamias, almonds, dried cherries, flour and coconut sugar. In a separate bowl combine

Biscuits will firm and crisp up in the refrigerator. In warm temperatures store in refrigerator to prevent chocolate melting.

**In place of dried cherries you can use any dried fruit of choice.*

***In place of honey you can use rice malt syrup for a vegan option.*



Honey roasted macadamia shortbread biscuits

Enjoyed just as they are, all roasted and sticky, or crushed and baked into delicious little shortbread biscuits, the simple combination of macadamias and honey tastes just right.

Honey roasted macadamias

Preheat the oven to 180°C. Line a baking tray with baking paper. Place 1 cup of macadamias in a bowl.

Whisk 1 tablespoon honey and 1 tablespoon of macadamia oil together and pour over the macadamias, stirring to coat thoroughly. Place coated nuts onto the prepared tray and roast for 7-8 minutes, until golden. Allow to cool before making the shortbread.

Shortbread biscuits

Preheat the oven to 180°C. Line a baking tray with baking paper. Place the honey roasted macadamias in the bowl of a food processor and process to a smooth paste. Add the flour and process until combined. Create small disc-shaped biscuits by pressing together tablespoonfuls of the mixture. Place on the baking tray and bake for 5-6 minutes, until slightly golden and bubbling. Allow to cool completely.

Store in an airtight container..

Honey roasted macadamias

- 1 cup macadamias
- 1 tbsp honey
- 1 tbsp macadamia oil

Shortbread biscuits

- 2 cups honey roasted macadamias
- ½ cup plain flour



Makes 15 biscuits



Macadamia biscuits with macadamia butter & salted toffee filling

Recipe over page >

Macadamia biscuits with macadamia butter & salted toffee filling



Indulge in the ultimate treat with these heavenly macadamia biscuits. Crisp on the outside and filled with a luscious macadamia butter and salted toffee centre. It's a sweet and salty symphony that will leave you craving more.



Biscuits

- 180g unsalted butter, at room temperature
- 1 cup rolled oats
- 1 cup raw macadamias
- 1 cup plain flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2/3 cup brown sugar, packed tightly

Macadamia caramel filling

- 400g can condensed milk
- 60g macadamia butter*
- 2 tablespoons golden syrup
- 1 teaspoon salt

To make the biscuits

Preheat oven to 180°C fan-forced. Line 2 baking trays with non-stick baking paper.

Melt 80g of butter in a medium saucepan over a medium to low heat. Add the oats and cook, stirring, for 10 minutes until toasted. Remove from the heat and set aside to cool.

Blend the macadamias for 2 to 3 minutes until it forms a butter. In a medium-sized bowl combine the flour, baking soda and salt and set aside.

In an electric mixer combine the remaining butter and brown sugar until creamy. Add the macadamia

butter and salt and mix well until combined.

Fold through the oats and the flour mixture and turn out onto a piece of non-stick baking paper. Roll into a ball, wrap well and place the dough into the fridge for 20 to 30 minutes until chilled.

Remove the dough from the fridge, roll into walnut-sized balls and place 3cm apart on the lined trays. Flatten slightly with the back of a spoon.

Bake for 10 to 12 minutes or until golden. Cool on the trays for 5 minutes, then transfer to a wire rack to cool completely.

To make the filling

Combine the condensed milk, macadamia butter, golden syrup and salt in a heatproof bowl. Place over a pan of boiling water and stir occasionally for 12 to 15 minutes or until the caramel is thick.

**Find our super easy macadamia butter recipe [here](#) >*

Makes 30 biscuits



Macadamia & blackberry jam drops

Makes 12 biscuits

This quick and easy recipe is a great way to get the kids involved in the kitchen. Macadamias pair so well with the buttery shortbread biscuit and give them a beautiful texture. We love the tartness of blackberry jam, but feel free to experiment with your favourite flavours.

- 125g salted butter, softened
- 100g (½ cup) caster sugar
- 1 teaspoon pure vanilla extract
- 1 egg
- 190g (1 ¼ cups) self-raising flour
- 80g macadamia nuts, finely chopped
- ½ teaspoon salt
- 115g (½ cup) blackberry jam

Preheat oven to 180°C fan-forced. Line a baking tray with baking paper.

Using electric beaters, beat the butter, sugar and vanilla extract until pale and creamy. Add the egg and mix together well.

Add the flour, macadamia nuts and salt and fold until just combined. Dough should be soft but stiff.

Gently roll dough into balls and place on the prepared tray at least 3-4cm apart.

Use the rounded end of a wooden spoon or your thumb to make an indent in each biscuit. Place a teaspoon of jam in the indent.

Bake in the oven for 12-15 minutes until lightly golden.

Allow to cool on trays before transferring to an airtight container.



Makes 24
biscuits

Mothers' Day fine macadamia shortbread hearts

Your love of mum combined with her love of macadamias make these a perfect gift on Mothers' Day.

- 150g best quality unsalted butter, softened
- $\frac{2}{3}$ cup (75g) icing sugar
- 1 cup (150g) plain flour
- $\frac{1}{2}$ cup (75g) cornflour
- $\frac{1}{2}$ cup raw macadamias, roughly chopped

Preheat oven to 160°C. Line a large baking tray with baking paper.

Place the butter in a bowl and sprinkle over the icing sugar. Using a wooden spoon, rub the sugar into the butter. Add combined sifted flours and continue to mix with the spoon until combined.

Place the dough on a lightly floured surface. Sprinkle the macadamias over the dough and knead very gently to combine them through the mixture. Shape the dough into a ball and flatten to form a disc.

Roll the dough out between two sheets of baking paper until it is 1cm thick. Remove the top sheet of paper and cut out hearts using a heart-shaped cutter. Place the hearts on the lined baking tray. Combine the scraps and repeat this procedure, until all the dough is used.

Place on the middle oven rack and bake for 10-15 minutes, watching carefully, until they just begin to turn golden. Remove from the oven and cool for 5 minutes before moving them individually with a metal spatula to cool completely on a wire rack.

Store in an airtight container.



Quick mix macadamia cookies

Makes 24 biscuits

Whip up a batch of these delectable macadamia cookies in no time! With a convenient quick mix method, these cookies are loaded with crunchy macadamia nuts for a rich, buttery flavour. They're the perfect treat for satisfying your sweet tooth when you're short on time.

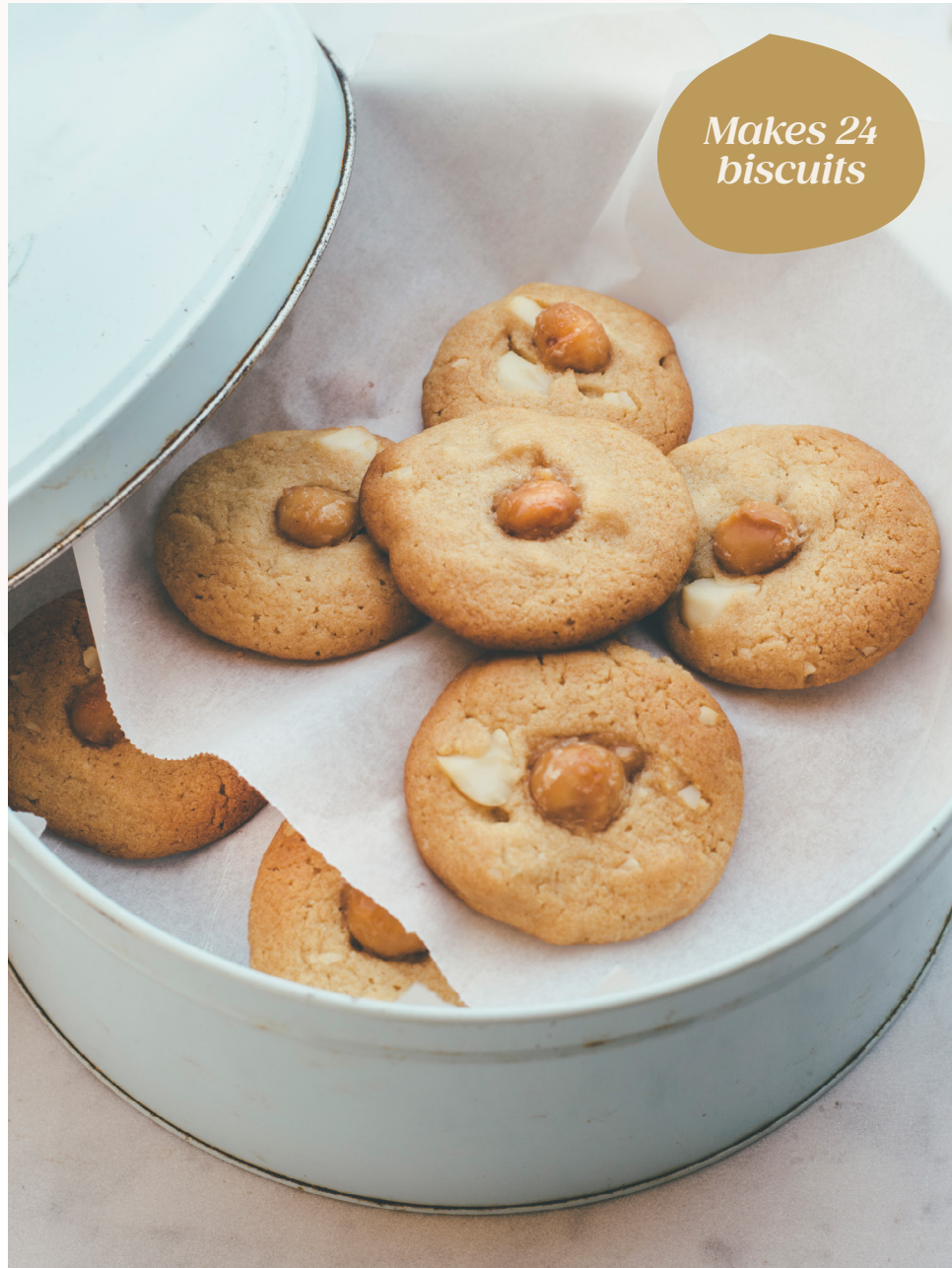
- 1 ½ cups raw macadamias plus 12 raw macadamia halves for decorating
- ⅓ cup golden caster sugar
- 1 egg
- ½ cup dark chocolate chips

Preheat oven to 180°C. Line a large baking sheet with baking paper.

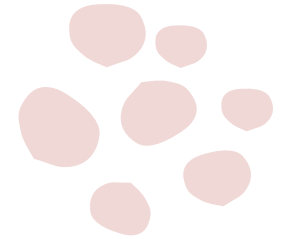
Place the macadamias in a food processor and blend until smooth. Add the sugar and egg and process until the mixture comes together and forms a ball.

Pinch walnut-sized pieces off the dough ball and place on a baking sheet, 5cm apart. Press down slightly. Place a half macadamia in the middle of 12 cookies and arrange 5 chocolate chips on top of each of the remaining 12.

Place on the centre oven shelf and bake for 10 minutes, until golden. Cool completely on wire racks and store in an airtight container.



Macadamia butter biscuits



Enjoy the simplicity of these delightful macadamia butter biscuits. Made with a velvety macadamia butter base, these tender and chewy treats are a true delight for macadamia lovers. Perfectly paired with a cup of tea or coffee for a blissful afternoon snack.

- 1 cup macadamia butter*
- 60g unsalted butter
- 1/3 cup honey
- 1/2 cup brown sugar lightly packed
- 1 egg
- 1 tsp vanilla extract
- 1 1/2 cups plain flour sifted
- 1/2 tsp bicarbonate of soda sifted
- 1 cup unsalted roasted macadamias finely chopped
- 35 honey roasted macadamias for topping

and fluffy. Add the egg and vanilla and beat until combined. Beat in the flour and soda, then add the chopped macadamias and stir through.

Place a heaped teaspoonful on the baking trays, allowing room to spread, and flatten slightly. Place a honey roasted macadamia in the centre of each biscuit and bake for 9-10 minutes, or until cooked and lightly golden. Turn out onto a wire rack and allow to cool completely before eating.

This biscuit has a soft chewy texture.

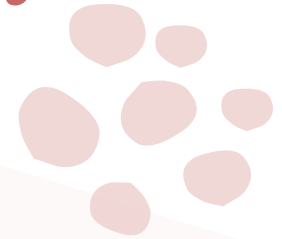
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**Macadamia butter is easy to make - see the recipe here >*

Preheat the oven to 180°C. Line 2-3 baking trays with baking paper. Place macadamia butter, unsalted butter, honey and brown sugar in the bowl of an electric mixer and beat for about 2 minutes until pale



Makes 12
biscuits

Three ingredient fudgy macadamia cookies



These cookies are so good, you could mistake them for a chocolate and vanilla brownie! Macadamias pack these little morsels with healthy goodness and you can literally whip them up in minutes. Double the batch to have more on hand as they may not last long.

- 1 cup macadamias
- 5 Medjool dates seeds removed, roughly chopped
- 2 tbsp cacao powder
- 12 macadamia halves extra

Preheat oven to 180°C. Line a baking sheet with baking paper.

Place the macadamias and dates in the bowl of a food processor and process until thoroughly combined. Remove approximately half the mixture and set aside. Add the cacao powder to the remaining half mixture in the food processor and process to combine.

Take one teaspoon of the cacao mixture and one teaspoon of the lighter mixture in your hand and pat together. Roll gently to combine and form a ball and place on the prepared tray. Press down slightly and place a macadamia half on top. Repeat with remaining mixture.

Bake for 5-7 minutes, until the base of the biscuit has just turned golden. Cool on the tray for 5 minutes before cooling completely on a wire rack.



Makes 30
biscuits

Macadamia & white chocolate cookies

Indulge in the perfect balance of flavours with this classic cookie recipe. Loaded with chunks of creamy white chocolate and crunchy macadamia nuts, every bite is a delightful combination of sweetness and nuttiness. These cookies offer a delectable treat that will satisfy any cookie lover's cravings.

- ½ cup butter softened
- ¾ cup packed brown sugar
- 1 egg
- 1 ½ tsp vanilla extract
- 2 cups plain flour
- 1 tsp baking soda
- ½ tsp salt
- 1 cup white chocolate chips
- 130g raw macadamia nuts roughly chopped

Preheat oven to 180°C. Line baking trays with non-stick baking paper.

Using an electric mixer beat the butter and sugar in a large bowl until thick and creamy. Add egg and vanilla and beat until well combined. Fold in the flour, baking soda and salt until just combined. Add the white chocolate chips and macadamias to form a chunky mixture.

Place rounded teaspoonfuls of the mixture onto the prepared trays.

Bake for 12-15 minutes or until golden brown. Remove from oven and set aside for a few minutes to cool slightly then transfer to a wire rack to cool completely.

Store in an airtight container.



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