

## More than Mayo's savory party cookies!



### Ingredients

- 120 grams (1/2 cup) softened, slightly melted butter
- 90 grams (1/2 cup) brown sugar
- 65 grams (1/3 cup) granulated sugar
- 1 egg (at room temperature)
- 2 teaspoons vanilla extract
- 250 grams (1 3/4 cup) all-purpose flour
- 2 teaspoons cornstarch
- 1 teaspoon baking soda
- 1 pinch of salt
- 75 grams (1/2 cup) roughly chopped macadamia nuts
- 80g (1/2 cup) roughly chopped white chocolate
- 12 pitted kalamata olives, well drained

### Preparation

Preheat the oven to 175 degrees Celcius (or 350 degrees Fahrenheit). Chop the drained olives in pieces and fold them in a paper towel, so they will be as dry as possible. Want cookies without olives? Just leave them out, the rest of the recipe stays the same. In a bowl, mix all the sugar and the butter with a spoon (or - if you have a food processor - with the paddle attachment). Add the egg and vanilla extract and mix until combined.

Add in the flour, cornstarch, baking soda and salt. When you're using salted macadamia nuts and olives, be frugal with the salt. Mix in the dry ingredients with the liquid ones. You can do this with the spoon (if you're not using a food processor), but at some point you'll have to use your hands to knead. If you have a nice smooth dough, add the nuts, chocolate and olives. Knead them in. Chill the dough in the refrigerator for about half an hour.

Line a baking sheet with parchment paper. Form the dough into 8 equally sized balls. Bake for 10 minutes they will slightly flatten. Open the oven after 10 minutes open and press the cookies carefully (with a paper towel, because: hot!), so they'll be a little flatter and have more of a cookie shape. Put them back in the oven for another 5-6 minutes; the edges will browned and set, the center will still be soft. (Note: if you leave the olives out, they'll only need two minutes back in the oven) Let the cookies cool for 5-10 minutes on the baking sheet and then place the gently on a wire rack to completely cool and harden. You can keep them for about a week in a sealed container.