



# Macadamia Brownies

Macadamia  
kernel style

5 or 6



Concept  
Brownies



Steam cook suitability  
Yes



Cooking length  
Long



Heat exposure to nut  
No exposure



Nut raw/roasted  
Roasted



Shelf life  
Short, medium, long



Processing method  
Bake



Nut recommended  
usage rate (%)  
10-14% style 5  
8-12% style 6

MACADAMIA BROWNIES

Macadamia brownies offer a premium twist on a classic, combining dense, fudgy chocolate with the smooth crunch of buttery nuts. The macadamia’s creamy, mellow flavour pairs naturally with rich cocoa, adding a balanced contrast that enhances the experience. The result is a soft, indulgent treat with a subtle, nutty bite, appealing to both chocolate purists and those craving something more indulgent.

Achieving the right ratio of macadamia to brownie is essential to delivering flavour and texture harmony. Creative variations like a hint of espresso, a swirl of salted maple or inclusions such as freeze-dried strawberry or candied ginger can introduce further complexity. These small but impactful additions appeal to consumers seeking elevated familiarity, or a comforting, high-quality treat that goes beyond the ordinary.

The recommendations in this application guide apply to products containing macadamia pieces that are cooked in a wet dough, with some pieces exposed to dry heat on the surface during baking.



Formulation

		ADDITION RATE (%)		
		Macadamia Brownie		
		Macadamia & Ginger Brownie		
		Macadamia & Strawberry Brownie		
Ingredient	Description	Macadamia Brownie	Macadamia & Ginger Brownie	Macadamia & Strawberry Brownie
Dark chocolate	Premium grade chunks for baking	16.80	15.10	16.20
Butter	Unsalted dairy butter	22.40	20.10	21.60
Egg	Pasteurised whole liquid egg	12.30	11.10	11.90
Sugar	Soft brown sugar	20.10	18.10	19.50
Flour	All-purpose plain wheat flour	13.20	11.90	12.80
Vanilla extract	Liquid extract	0.20	0.20	0.20
Macadamia	Kernel style 5 (roasted)	11.20	10.00	10.90
Salt	Fine cooking salt	0.20	0.20	0.20
Cocoa powder	Dark cocoa powder, 10-12% cocoa fat	3.60	3.20	3.50
Strawberry pieces	Freeze dried, 5-10 mm pieces	-	-	3.20
Ginger	Candied, 5-10 mm pieces	-	10.10	-
Total		100.00	100.00	100.00

## Processing flowchart



## Shelf life

- **Short shelf life:** Premium quality, up to 5 days when stored in airtight packaging at 20-25°C, or up to 6 months when stored at < -18°C and thawed for convenience.
- **Medium shelf life:** Water activity below 0.65, up to 3 months with suitable barrier packaging and stored at 20-25°C.
- **Long shelf life:** Water activity below 0.65, with preservative added, up to 6 months with suitable barrier packaging and stored at 20-25°C.



**Note:** All guidelines presented are for research purposes and provide indicative data on achievable product shelf life pertaining to the formulation, packaging and processes provided. Commercial manufacturers are responsible for validating the product shelf life and processing parameters using their specific equipment and operating conditions.

## Recommended macadamia formats

- **Premium brownies:** Macadamia kernel style 5, roasted. Using roasted over raw kernel ensures the kernel remains crunchy in the wet brownie batter; the roasting also adds depth of flavour.
- **Standard brownies or brownie bites:** Macadamia kernel style 6, roasted. The smaller piece size allows for lower inclusion rate while maintaining the desired crunch.

## Recommended macadamia dosages

- **Premium brownies:** An inclusion rate of 10-14% macadamia style 5 provides a uniform crunch and enhances the overall texture, delivering a premium eating experience.
- **Standard brownies or brownie bites:** An 8-12% inclusion of macadamia style 6 adds a consistent crunch and satisfying texture throughout each piece.

## Macadamia treatment and evaluations

- The inclusion of roasted kernel helps maintain the desired crunch throughout baking, despite being embedded in wet batter and not directly exposed to heat.
- Using macadamia styles larger than the recommended style 5 can hinder clean cutting, resulting in uneven portions and inconsistent nut distribution, potentially leaving some bites without a macadamia piece.

## Manufacturing considerations

- Optimising mixing time is crucial as overmixing incorporates excess air, resulting in a cake-like texture, while undermixing can lead to poor ingredient integration and an uneven brownie texture.
- When transferring the batter to the baking tray, ensure the macadamias are fully submerged beneath the surface of the mix. This ensures even cooking and reduces the risk of the kernel being overcooked.
- To achieve clean cut lines and prevent the macadamias from falling out of the brownies, ensure the brownie slab is completely cooled to 15-20°C before cutting into portions.

## Alternative flavour suggestions

- Macadamia brownies with freeze dried fruit (strawberry, raspberry, blueberry)
- Macadamia brownies with candied fruit (ginger, orange, cherry)
- Macadamia brownies with aromatic spices (cinnamon, cardamom, chilli)
- Macadamia brownies with espresso
- Macadamia brownies with caramel syrup

## Regulatory compliance check

All ingredients are permissible in Australia at the recommended levels. For specific international markets, please refer to the relevant regulatory standards in your country to ensure compliance and make any necessary adjustments to the ingredients used.



### Looking for a bulk macadamia supplier?

Head to the Australian macadamia supplier directory at [trade.australian-macadamias.org/suppliers/](https://trade.australian-macadamias.org/suppliers/)

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