



Macadamia and White Chocolate Cookies

Macadamia
kernel style

4S^{or} 5



Concept
Cookies



Steam cook suitability
No



Cooking length
Short



Heat exposure to nut
Partial exposure



Nut raw/roasted
Raw or roasted



Shelf life
Short, medium, long



Processing method
Bake



Nut recommended
usage rate (%)
10-14% (style 5) or
15-18% (style 4S)

MACADAMIA AND WHITE CHOCOLATE COOKIES

The combination of macadamias and white chocolate is an iconic pairing, thanks to their perfect flavour and textural balance.

Macadamias offer a rich, buttery taste and a smooth yet satisfying crunch, while white chocolate imparts a creamy, milky sweetness that enhances the nut’s naturally indulgent profile. Loved for its comforting familiarity yet elevated by premium ingredients, this pairing has broad consumer appeal, delivering a treat that feels both sophisticated and universally satisfying.

Although a well-known product offering, to achieve commercial success it’s crucial to invest in a formulation that delivers on consumer expectations. The finished product should strike the right balance of crunch and creaminess, with a generous nut inclusion in every bite. Introducing alternative or complementary ingredients – such as a hint of sea salt, fruit or a touch of maple syrup - can elevate the eating experience and create a point of difference to further premiumise the product. These variations offer an opportunity to excite consumers, stand out in a competitive market, and drive sales by appealing to those seeking a more refined treat.

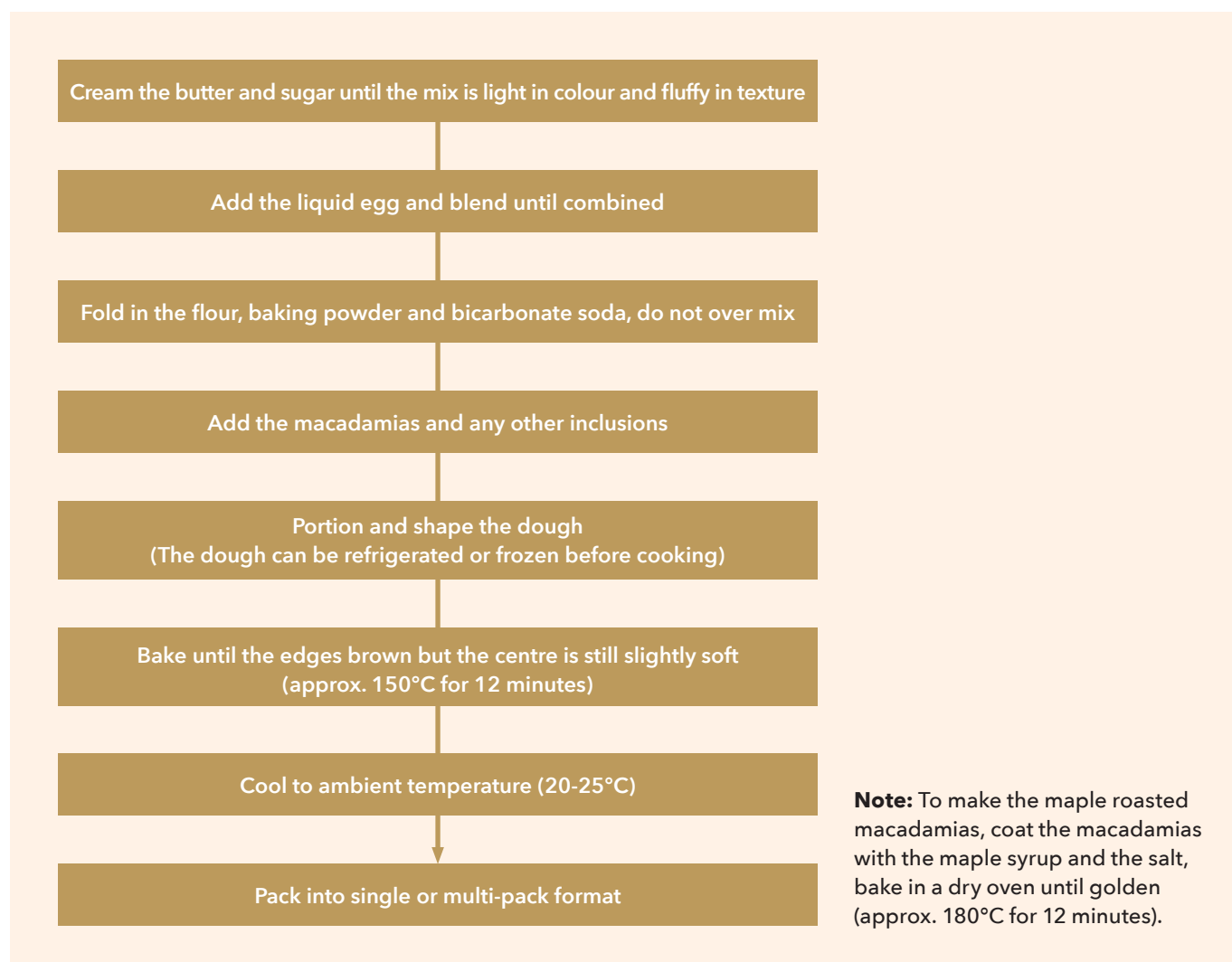
The recommendations in this application guide apply to any cookie-making process where macadamias are partially exposed on the surface during baking, using moderate heat and a short cook time.



Formulation

		ADDITION RATE (%)		
		Macadamia & White Chocolate Cookies	Macadamia & Mango Cookies	Maple Roasted Macadamia & White Chocolate Cookies
Butter	Unsalted dairy butter	17.00	18.80	16.00
Sugar 1	Soft brown sugar	8.20	9.00	8.20
Sugar 2	White manufacturers' sugar	8.20	9.00	8.20
Egg	Pasteurised whole liquid egg	7.50	8.30	7.50
Flour	All-purpose plain wheat flour	34.00	37.50	33.00
Bicarbonate soda	Premium grade, free flowing powder	0.40	0.50	0.40
Baking powder	Premium grade, free flowing powder	0.10	0.10	0.10
Macadamia	Kernel style 5 (raw or roasted)	12.30	13.60	12.30
White chocolate chips	Premium grade for baking	12.30	-	12.00
Mango pieces	Freeze dried, 1 cm piece	-	3.20	-
Salt	Fine cooking salt	-	-	0.30
Maple syrup	Liquid syrup	-	-	2.00
Total		100.00	100.00	100.00

Processing flowchart



Shelf life

1. Baked cookies

- **Short shelf life:** up to 7 days when stored in airtight packaging at 20–25°C.
- **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.

2. Cookie dough

- Up to 5 days when stored in airtight packaging at 1–5°C.
- Up to 6 months when stored in airtight packaging at <–18°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

- Raw or roasted: The baking process naturally roasts the macadamia kernel, so the choice between raw and roasted is largely a matter of preference. Roasted kernel influences the macadamia's crunchiness and the degree of colour development during baking.
- For cookies in the 30–45 g size range, style 5 is the ideal choice. For larger cookies, style 4S is recommended.

Recommended macadamia dosages

- An inclusion level of 10–14% of style 5 delivers a consistent crunch throughout the cookie, providing a satisfying texture across the entire product in the 30–45 g size range.
- An inclusion level of 15–18% of style 4S delivers a consistent crunch for larger cookies.

Macadamia treatments and evaluations

- The baking process effectively roasts the kernel, resulting in a distinct, crunchy texture.
- Dark fruit, such as blueberries and raspberries, tends to darken during baking, detracting from the expected golden colour of the cookie and may obscure the visibility of the macadamias.
- Coating the macadamias with a sweet syrup, such as maple or honey, prior to baking enhances their crunchiness and elevates flavour intensity.



Manufacturing considerations

- Automated blending can be utilised, provided the specified order of ingredient addition is followed.
- If a depositor is used in the process, the dough consistency can be adjusted to optimise compatibility with the depositor. Additionally, processors should check the depositor settings to ensure the macadamia size complies. If necessary, smaller-sized macadamias can be used as a substitute.
- Chilling the dough prior to portioning and shaping may be required, depending on the amount of mechanical heat generated during the process.
- Cooking time and temperature can be adjusted to achieve either a crunchy or chewy texture.
- No notable difference in cooking quality is observed whether the dough is cooked from fresh, refrigerated or frozen states.
- The inclusion of freeze-dried fruit improves mouthfeel when compared to dried fruit; dried fruit becomes chewy after baking, while freeze-dried fruit rehydrates during the cooking process.
- The incorporation of alternative chocolate chips, as opposed to white chocolate, provides a distinct flavour profile. However, ruby chocolate chips tend to bake into an undesirable brown hue and do not contribute positively to the flavour or visual appeal of the cookie.

Alternative flavour suggestions

- Macadamia with caramel, milk or dark chocolate chips
- Macadamia with freeze dried fruit, e.g. mango, pineapple
- Coated macadamia kernel, e.g. maple syrup and salt, honey and vanilla

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.



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