

AN E-RECIPE BOOK BY



AUSTRALIAN  
MACADAMIAS

*The world's finest nut*

## **SWEET TEMPTATIONS**

*10 of the best chocolate macadamia recipes*



# SWEET TEMPTATIONS

## 10 OF THE BEST CHOCOLATE MACADAMIA RECIPES

Macadamias and chocolate: it's a flavour match made in heaven. Whether you're a milk, dark or white fan, your favourite chocolate reaches new heights when combined with the unique, creamy crunch of Aussie grown macadamias.

*Sweet Temptations* is a medley of the most popular macadamia and chocolate recipes from the Australian Macadamias collection. From brownies, butter and cookies to pancakes, cheesecake and slice, this fabulous flavour combo is incredibly versatile and never fails to please.

With premium quality macadamias and chocolate on hand, a heart-felt handmade gift, show-stopping dessert or indulgent sweet treat is never far away. Please enjoy this recipe collection with our compliments. We hope it brings many sweet macadamia moments shared with those you treasure most.

**Share your macadamia chocolate creations on any of our social media channels – we love seeing what our fans make!**

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## CHOCOLATE MACADAMIA BROWNIE

- 450g dark chocolate
- 300g unsalted butter
- 4 eggs
- 300g sugar
- 180g macadamias, roughly chopped
- 250g flour
- 150g self raising flour
- 100g white chocolate chips
- 100g dark chocolate chips

Preheat oven to 180°C.

Melt chocolate and butter together over a low heat.

Beat eggs and sugar together until pale.

Slowly pour the melted chocolate mixture in to the egg mixture, beating until combined.

Gradually fold the flour into the chocolate and egg mixture, stirring until completely combined, then fold in the macadamias and chocolate chips.

Pour into a greased and baking paper lined 20cmx30cm tin. Bake for 25-30 minutes or until a skewer comes out clean from the edge and while brownie and is still sticky in the middle. Cool completely before cutting.



# MACADAMIA, DATE AND CHOCOLATE TORTE

**SERVES 10**

## **TORTE**

**6 egg whites**

**1 cup caster sugar**

**180g dates, pitted, quartered**

**200g dark chocolate, coarsely chopped in a food processor**

**1 cup raw macadamias, coarsely chopped in a food processor**

## **TOPPING**

**250ml cream, whipped**

**½ cup whole macadamias, roasted**

Preheat oven to 180°C. Grease and line the base of a 22cm spring-form tin. Using electric beaters, beat egg whites until stiff peaks form. With the motor running, gradually add the sugar, a little at a time, beating continuously for about 3 minutes, until the mixture is thick and glossy. Fold in the dates, chocolate and macadamias.

Pour mixture into the prepared tin and smooth the top. Place on the middle rack of the oven and bake for 45 minutes. Turn off the oven and leave torte in it to cool completely. Remove torte from the oven and allow to stand in the tin for at least 4 hours.

Remove from the tin and place on a serving plate. Top with the whipped cream and macadamias.



# RAW MACADAMIA CARAMEL SLICE

**MAKES 16 PIECES**

## TOP CHOCOLATE LAYER

**200g 70% cacao dark chocolate**

## BASE LAYER

**1 cup raw macadamias**

**12 fresh Medjool dates, pitted**

**4 tablespoons cacao powder**

**½ cup cranberries**

**½ cup desiccated coconut**

## CARAMEL LAYER

**2 cups raw macadamias**

**4 fresh Medjool dates, pitted**

**4 tablespoons coconut cream**

**2 tablespoons maple syrup**

**2 tablespoons coconut oil**

Melt the dark chocolate in the top part of a double boiler and set aside to cool. Line a 20cm square cake tin with baking paper, allowing 2 sides to overhang for easy removal.

For the base layer, place the macadamias in a food processor and blend until smooth. Add the remaining ingredients and process until the mixture forms a ball. Press the mixture evenly into the lined cake tin and place in the freezer.

For the caramel layer, place the macadamias and dates in a food processor and blend until as smooth as possible. If necessary, use a blender to achieve a smooth consistency. Add the remaining ingredients and process until combined. Smooth the caramel over the base layer and return to the freezer for 15 minutes.

Remove the slice from the freezer and gently lift it from the tin. Place on a flat surface and pour the chocolate over to cover evenly. Before the chocolate has completely set, cut into squares.

Serve once the chocolate has set. Store in the fridge.

# CHOCOLATE MACADAMIA BUTTER PANCAKES

RECIPE OVER THE PAGE



**MAKES 8-10 PANCAKES | SERVES 4**

### **CHOCOLATE MACADAMIA BUTTER**

**¾ cup raw macadamias**

**2 tablespoons cocoa powder**

**3 tablespoons maple syrup**

### **PANCAKE BATTER**

**2 cups self-raising flour**

**¼ teaspoon salt**

**1 ½ cups milk**

**2 eggs**

**3 tablespoons caster sugar**

**30g butter, melted**

**butter, for cooking**

### **ROASTED MAPLE MACADAMIAS**

**½ cup raw macadamias**

**2 tablespoons maple syrup**

### **TO SERVE**

**cream**

**raspberries**

**maple syrup, extra**

To make the chocolate macadamia butter, place all ingredients in the bowl of a food processor and process until smooth. Scoop the mixture into an icing bag. Alternatively, scoop into a zip-lock bag or small firm plastic bag and make a small snip across one corner. Squeeze the mixture towards the corner and set aside.

To make the pancake batter, sift flour and salt into a large bowl and make a well in the centre. Whisk together the milk, eggs and sugar and gradually pour over flour mixture, whisking until smooth. Add melted butter and whisk gently to combine. Set the batter aside for 20-30 minutes.

Meanwhile, make the roasted maple macs by preheating oven to 180°C and placing macadamias on a baking tray lined with baking paper. Pour over maple syrup to coat the nuts and roast for 10 minutes, or until golden.

To cook the pancakes, heat a small non-stick or cast iron pan over medium heat. Add a small knob of butter and add 1/3 cup of pancake batter. Cook for 30 seconds before squeezing a 5cm cross of chocolate macadamia butter over the middle of the batter. Pour 1/3 cup more batter over the cross and cook a further minute, until bubbles appear on the surface. Gently flip the pancake and cook a further minute on the other side.

Serve pancakes with cream, raspberries, roasted maple macs and extra maple syrup.



# RAW MACADAMIA BLISS BALL EASTER EGGS

**MAKES 10-12**

**200g (about 10) Medjool dates, seeds removed**

**1 cup macadamias plus ¼ cup for decorating**

**½ cup cranberries**

**½ cup cacao powder**

**150g dark chocolate, melted**

**½ cup shredded coconut, toasted**

Place the dates, 1 cup of macadamias, cranberries and cacao in the bowl of a food processor and process until the mixture is smooth and rolls together to form a ball. Roll heaped tablespoons of the mixture into individual balls shaped like eggs and refrigerate until cold.

Preheat oven to 180°C. Place the ¼ cup of macadamias in a food processor and process until coarsely chopped. Spread on a baking tray and roast for 10 minutes, or until golden. Cool and place into a small bowl. Place the toasted coconut in another small bowl alongside the bowl of macadamias. Place the melted chocolate in a third small bowl.

Dip the bottom of each bliss ball egg in chocolate and then either the macadamias or shredded coconut. Repeat with all the eggs. Refrigerate until ready to serve or deliver.





# MINI VEGAN CHOCOLATE MACADAMIA CHEESECAKES

**MAKES 12**

## **MACADAMIA CHOCOLATE CRUST**

- 1 cup unsalted macadamias**
- 4 medjool dates**
- 1/2 cup cocoa powder**
- pinch sea salt**
- 1 teaspoon vanilla extract**

## **FILLING**

- 1 cup macadamias, soaked in water for 2-4 hours, strained, finely blended**
- 1/4 cup coconut oil liquid**
- 1/4 cup maple syrup**
- 1 teaspoon vanilla extract**
- 1/4 cup water**
- 1/2 cup cocoa powder**
- 1/2 ripened avocado, mashed**
- 1/2 cup macadamias, extra, roasted, finely chopped**
- fresh raspberries for topping**

Grease 12 x 1/3 cup muffin tin. For the crust, place all ingredients into a high speed blender and pulse until combined. Divide the crust into the muffin pan holes and press down with fingers to firmly place the crust into the pan, set aside.

In a large bowl, combine macadamias, coconut oil, maple syrup, vanilla, water, cocoa and avocado until the mixture is creamy. Fill the muffin pans with the mixture. Sprinkle with extra macadamias and raspberries and place in the freezer to set for a few hours before removing from pan to serve.



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# MACADAMIA CHOCOLATE BARK

**SERVES 8**

**1 cup unsalted macadamias**

**1/3 cup coconut oil**

**2 tablespoons organic maple syrup**

**1/3 cup organic cacao powder**

**1/2 cup macadamias**

Line a plate or baking tray with baking paper, place the macadamias on top.

Add coconut oil to small saucepan on low heat and stir until melted.

Remove from the heat and add the organic maple syrup, whisking briskly until well combined.

Add the cacao powder, stirring until well combined.

Pour the chocolate over the macadamias, ensuring that they are evenly coated.

Place in the refrigerator or freezer to set for 20 - 30 minutes.

Take out and break apart to serve.

## RECIPE BY BECOMINGNESS



Vanessa Vickery is a qualified holistic nutritionist, wellness coach, healthy foodie and mother of two young children. She is passionate about helping women and their families achieve a healthier, happier and more fulfilling life. Vanessa created Becomingness in 2014 to give women and their families wellness information and inspiration and her healthy recipes have helped thousands of families create delicious meals and desserts that work with their dietary allergies and intolerances.



# TRIO OF CHOCOLATE COATED MACADAMIAS

## WHITE CHOCOLATE MACADAMIAS

100g white chocolate , finely chopped  
3/4 cup macadamias, lightly roasted

## MILK CHOCOLATE MACADAMIAS

100g milk chocolate, finely chopped  
3/4 cup macadamias, lightly roasted

## DARK CHOCOLATE MACADAMIAS

100g dark chocolate, finely chopped  
3/4 cup macadamias, lightly roasted  
1 teaspoon Murray River Pink Salt

Prepare 3 baking trays with non-stick baking paper.

For the white chocolate macadamias, place the chocolate into a heatproof bowl that fits snugly into a saucepan. Fill the saucepan a 1/3 of the way up and bring to a simmer. Place the bowl on top making sure it does not touch the water. Stir with a metal spoon until all the chocolate is melted and smooth.

Remove the chocolate from the heat and pour in the macadamias and stir until completely covered in chocolate. Set aside for 2-3minutes allowing the chocolate to thicken slightly.

Using a fork remove the macadamias one by one and place onto a prepared tray.

For the milk and dark chocolate repeat the same method. When making the dark chocolate coated macadamias, sprinkle the salt evenly over each individual dark chocolate macadamia and allow to set.

# CHOCOLATE MACADAMIA COOKIES

- 250g macadamias, coarsely chopped**
- 200g dark chocolate, coarsely chopped**
- 400g soft butter**
- 350g caster sugar**
- 1 pinch salt**
- 2 packs of instant espresso powder**
- 2 eggs**
- 400g flour, sifted**
- 100g cocoa powder, sifted**
- 2 teaspoons baking powder**

Preheat oven to 180°C (160°C fan forced oven). Line a large baking tray with baking paper.

Place 200g of the chopped macadamias and dark chocolate in a bowl and set aside.

Using an electric mixer or food processor, cream the butter until pale. Add the sugar, salt and espresso powder (or substitute) and continue to mix a further two minutes. Add eggs one at a time, beating well after each addition. If using a food processor, place mixture in a large bowl.

Sift the combined flour, cocoa powder and baking powder over the butter mixture and, using a spoon, stir until thoroughly combined. Turn the mixture onto a floured surface and gently knead by hand, adding the chopped macadamias and dark chocolate as you go, until the mixture forms a smooth dough. If you have a dough hook on your electric mixer, you could knead the dough using this.

Place heaped tablespoons of cookie mix onto the baking tray and flatten slightly, leaving room for expansion between each cookie. Sprinkle each cookie with remaining chopped macadamias.

Bake cookies for about 12 to 14 minutes, until puffed and crisp.

Cool cookies on the tray for 5 minutes before transferring to a wire rack to cool completely. Store in an air-tight container.



## WICKED CHOCOLATE AND MACADAMIA BUTTER

**1 cup raw macadamias**

**1/4 cup Dutch cocoa powder**

**2 tablespoons boiling water**

**1/4 cup sweetener of choice (honey, agave, sugar) or more/less  
to taste**

Process macadamias in a food processor, first to a fine meal, then further to a paste. Mix cocoa with boiling water and add to macadamia paste. Add sweetener and blend until smooth and creamy.

Store in fridge.



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