

Enjoy winter

with macadamias

14
winter snack
recipes with
macadamias



Enjoy winter with macadamias

From the lush slopes of northern New South Wales to the thriving orchards of Bundaberg, autumn and winter is a time of harvest, when the trees offer up their full grown bounty of plump, green clusters of macadamia nuts, hidden in husks and tucked safely inside some of the toughest shells in nature. Between March and September, the mature nuts fall to the ground, where they're collected by purpose-built harvesters. From there, it's all hands on deck: dehusking, drying, cracking, and sorting – every step handled with care to preserve the buttery perfection inside.

These nuts are more than a product. They're a part of daily life for Australian farming families. "The kids love picking them up off the ground," one grower says. "It brings us all together." And that sense of togetherness flows through to how we enjoy them at home too – added to cakes, sprinkled over porridge, or savoured straight from the jar, still warm from roasting.

This collection of recipes is a celebration of the delicious macadamia nut as the ultimate winter snack. Whether you're heading off on a bushwalk with a handful in your pocket or layering them into baked treats, these recipes bring the richness of Australian harvest into your everyday.

From the simple joy of smoky macadamias straight from the BBQ to creamy hot drinks, crunchy toppings and moreish nibbles – each recipe showcases the flavour, texture and versatility of our native nut.

So pull on your winter woollies, pop the kettle on, and treat yourself to the slow, satisfying rhythm of the season – with snacks made better by macadamias.

AUSTRALIAN  MACADAMIAS

These macadamias with their smoky, spicy kick certainly pack a punch! Perfect for beer and BBQ o'clock, you can tailor to your own taste by creating your own herb and spice combinations.



Spiced and smoked roasted macadamias

Ingredients

- 2 cups macadamias
- 1 tsp Korean chilli powder or any chilli powder
- 2 tsp maple syrup
- 2 tsp salt
- 4 tsp vegetable oil
- 1 tbsp rosemary finely chopped
- 1 ½ cups broken macadamia shells

Method

Divide the macadamias evenly into two mixing bowls. In one bowl, add the chilli powder, maple syrup, ¼ teaspoon of salt, and 2 teaspoons of oil. Stir well to coat. In the second bowl, add the rosemary, remaining salt, and oil, and mix thoroughly. Keep the two flavour combinations separate and transfer them onto a tray suitable for the BBQ – cast iron works beautifully.

Preheat your BBQ to 250°C. Place a baking rack over the grill to raise the tray and prevent the macadamias from burning.

If using a smoker:

Place macadamia shells in a smoker box, close it, and place it on the BBQ. Close the lid and allow the shells to begin smoking – this should take around 15 minutes. Then add the tray of macadamias, close the lid, reduce the heat to 150°C, and cook for 20 minutes, stirring occasionally. Turn off the BBQ and leave the macadamias to cool inside with the lid down for another 20 minutes to deepen the smoky flavour.

If not using a smoker:

Simply place the tray of macadamias on the rack in the BBQ, close the lid, reduce the heat to 150°C, and cook for about 20 minutes, stirring occasionally. For a subtle smoky depth, allow them to cool in the BBQ with the lid down for 20 minutes.

Serve warm, or cool completely and store in an airtight container.



Serves 4
Skill Level:
Moderate

winter snacks



'Everything bagel' air fryer macadamias

These 'everything bagel' macadamias are golden, crispy, full of comforting flavour - and ready in minutes using an air fryer! Perfect for winter snacking, entertaining, or a quiet night in.

Serves 4
Skill Level:
Easy

Ingredients

- 1 cup (approx. 150 g) raw macadamia nuts
- 1 tsp of oil of your choice
- 2 tps dried onion flakes
- 1 tsp garlic powder
- 1 tsp white sesame seeds
- 1 tsp black sesame seeds or nigella seeds
- 1 tsp poppy seeds
- ½ tsp flaky sea salt

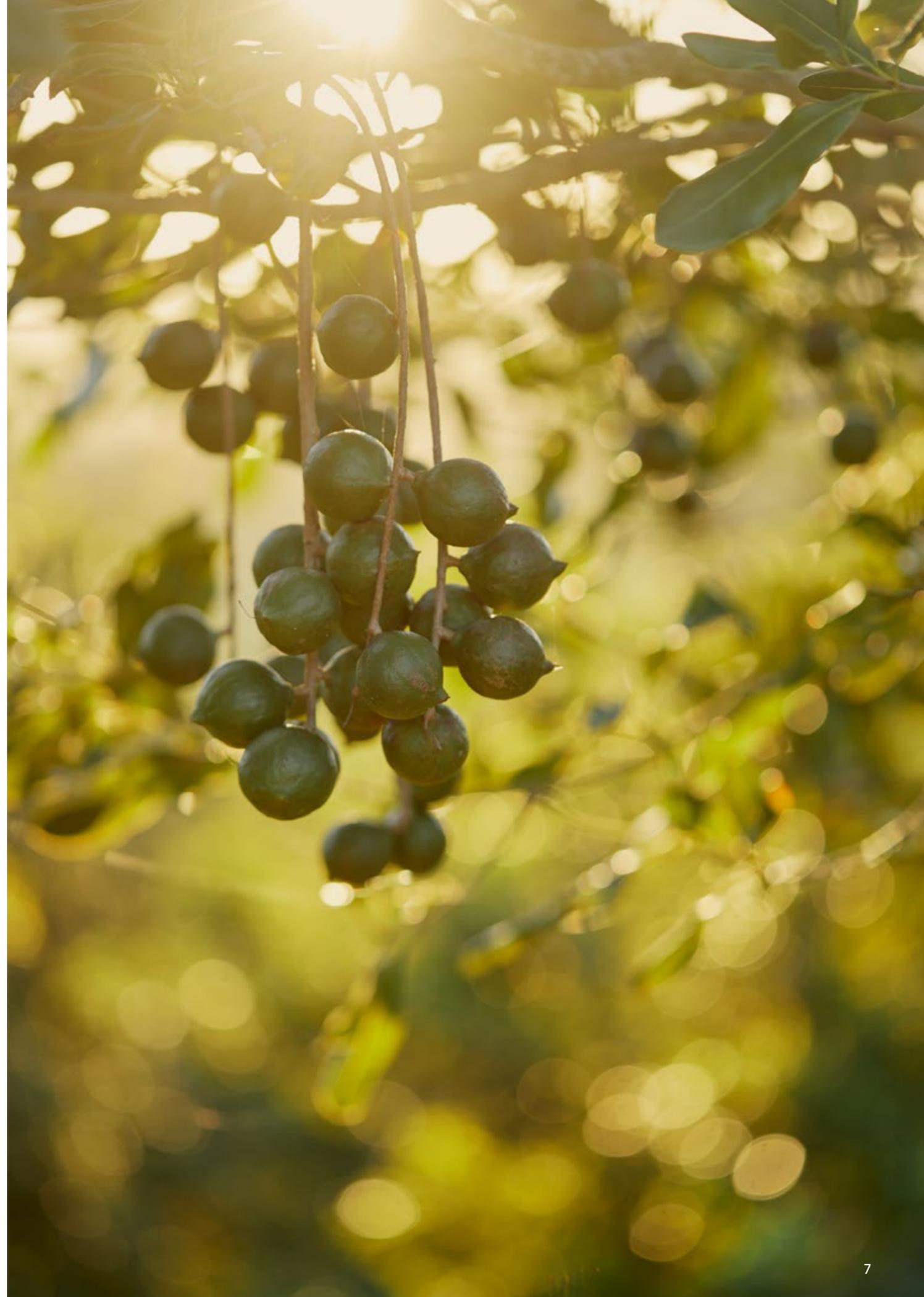
Method

Preheat the air fryer to 160°C (320°F) for 2–3 minutes. Toss the macadamias with a little oil until evenly coated. In a small bowl, mix the seasoning ingredients, then sprinkle over the nuts. Toss again to coat thoroughly.

Arrange macadamias in a single layer in the air fryer basket, using a parchment liner if preferred. Cook for 6–8 minutes, shaking halfway. Keep an eye on them during the last 2 minutes.

Transfer macadamias to a tray or plate to cool completely. They'll crisp up as they cool.

Store in an airtight container at room temperature for up to 2 weeks.





In some cultures, macadamias are considered to have the quality of creating warmth. So for cooler constitutions or to warm up on a cold winter evening, take the time to make yourself a mug of warm sweet macadamia milk and enjoy with a bowl of sweetly spiced nuts.

Warm spice infused macadamia milk with warming spiced macadamias

Ingredients

Spiced macadamia milk

2 cups macadamia milk
3-4 slices fresh ginger
2 tbsp honey

Spiced macadamias

1 cup macadamias
1 tsp cinnamon
1 tsp ground ginger
2 tsp sesame seeds or chia seeds
½ tsp salt
1 tbsp brown rice syrup

Method

Spiced macadamia milk

Place the macadamia milk and ginger in a saucepan and set over medium heat for 5 minutes, until it is very warm but not boiling. Turn off the heat, place a lid on the saucepan and allow to stand for 5 minutes before stirring in the honey and straining into warmed mugs to serve.

Spiced macadamias

Preheat the oven to 180°C. Line a baking tray with baking paper. Combine all the ingredients in a bowl and stir to completely coat the nuts. Spread on the baking tray and bake for 7-8 minutes, until the macadamias are golden. Allow to cool for 5 minutes on the tray before eating warm or allow to cool completely and store in an airtight container.

Serves 4
Skill Level:
Easy



Beanies,
porridge,
and warm
macadamias

~ Joys of winter



Serves 2
Skill Level:
Easy



Macadamia milk porridge with honey and macadamia whip

This deliciously creamy porridge is easy to make on a cold winter morning and is made even more nutritious by the addition of the macadamia milk and macadamia honey whip.

An ideal dairy-free breakfast, it can also be adapted for vegans by replacing the honey with an equal amount of maple syrup, and omitting the honeycomb.

Ingredients

Porridge

1 cup rolled oats
1½ cups water
¼ tsp salt
1½ cups macadamia milk
¼ cup macadamia milk, extra

Macadamia honey whip

½ cup macadamia butter
2 tbsp honey

To serve

Honeycomb pieces optional
¼ cup dried cherries or sultanas
¼ tsp cinnamon

Method

For the porridge, combine the oats, water and salt in a saucepan. Place over medium heat and cook, stirring occasionally, until the mixture starts to thicken, about 3-4 minutes. Add the macadamia milk, reduce heat to low and simmer for a further 10 minutes, stirring occasionally. If the mixture is too thick, add a little more water. To make the macadamia whip, combine the ingredients and stir thoroughly.

Serve immediately with the macadamia honey whip stirred through, topped with optional honeycomb, dried fruits, cinnamon and extra milk.

Delicately spiced and irresistibly creamy, this warm cacao with macadamia milk is pure winter comfort in a cup. With earthy undertones and a whisper of cardamom, it's the perfect companion for slow mornings, woolly socks, and quiet winter moments.



Serves 2
Skill Level:
Easy

Warm spiced cacao with macadamia milk

Ingredients

- 1 pinch cardamom powder
- 1 pinch cinnamon powder
- 2 tsp raw cacao powder
- 1 tbsp honey or to taste
- 1½ cups macadamia milk

Method

Combine the cardamom, cinnamon, raw cacao and honey in a mug. Pour over 1 tablespoon of boiling water and stir to combine. Heat the macadamia milk in a small saucepan or a milk steamer and pour over the cacao mixture. Stir and serve immediately, sprinkled with a little extra cinnamon if desired.

*Warm hands.
full hearts.
roasted
macadamias*

~ Joys of winter



Study break.
winter sun.
honey roasted
macadamias

~ Joys of winter



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 macadamia shortbread biscuits

Prep time 10 minutes | Cook time 5 minutes

Ingredients

Honey roasted macadamias

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

Shortbread biscuits

- 2 cups honey roasted macadamias
- 1/3 cup plain flour

Method

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 the base of a loaf tin 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.



These cornflake honey joys are a perennial favourite made all the more joyous with the addition of crunchy macadamia nuts.

Makes 16
Skill Level:
Easy

Macadamia honey joys

Prep time 10 minutes | Cook time 10 minutes

Ingredients

- 5 cups cornflakes
- $\frac{3}{4}$ cup macadamia halves
- 120 g unsalted butter
- $\frac{1}{3}$ cup caster sugar
- 2 tbsp honey

Method

Preheat the oven to 180°C. Place paper liners in the holes of a 12 hole muffin tin.

Combine the cornflakes and macadamia pieces in a large bowl. Set aside. Combine the butter, caster sugar and honey in a small saucepan and melt over a medium heat, stirring to dissolve the sugar.

While still warm pour over the cornflake and macadamia mixture, stirring to combine thoroughly. Spoon mixture evenly into the paper liners and bake for 10 minutes.

Remove carefully and place on a wire rack to cool. Repeat with any remaining mixture. Allow to cool completely before storing in an airtight container.

Rain outside,
cozy inside,
macadamia honey
joys ready
~ Joys of winter





Easy banana bread with macadamia nuts

Prep time 15 minutes | Cook time 45 minutes

This recipe is quick and easy as you can just use one mixing bowl or a food processor. Using macadamia oil instead of butter keeps the bread moist and also makes this recipe dairy free.

Ingredients

- 3 ripe bananas peeled
- 1/3 cup macadamia oil
- 1 egg
- 1/2 cup sugar
- 1/2 tsp cinnamon
- 1 1/2 cups plain flour
- 1/2 tsp baking soda
- 3/4 cup macadamias, roughly chopped

Method

Preheat the oven to 175°C and line a loaf pan with baking paper. In a food processor or mixing bowl combine bananas and macadamia oil, blend or stir to combine.

Add the egg and mix until combined, then add sugar, cinnamon, flour and baking soda. Blend for several minutes until the mix is well combined. There may still be some small lumps of banana, which is fine.

Fold through half the chopped macadamia nuts. Pour the batter into the prepared loaf tin then sprinkle remaining macadamias evenly across the top of the mixture. Gently press them in with your hands.

Bake in the oven for 45-55 minutes, until a skewer inserted comes out almost clean. Serve warm or at room temperature. Stored in an airtight container this bread will keep for several days.



These fluffy macadamia scones are so good even Grandma would approve! They might even start a new family tradition. Best enjoyed with a pot of tea and good company.

Pumpkin and macadamia scones

Prep time 15 minutes | Cook time 15 minutes

Ingredients

- 2 cups self-raising flour
- ½ tsp nutmeg freshly grated
- 1 tbsp raw caster sugar
- 1 pinch salt
- 60 g butter chilled and chopped into small cubes
- ½ cup milk plus extra milk for brushing, if preferred use buttermilk or sour milk
- 300 g pumpkin peeled, steamed and mashed to make ⅔ cup of pureed pumpkin
- ½ cup macadamias finely chopped

To serve

- Jam, your favourite
- Thickened cream

Method

Preheat oven to 200°C. Line a baking tray with baking paper. Sift the flour and nutmeg into a bowl and add the sugar and salt. Sprinkle the butter cubes over the flour and, using your fingertips, rub the butter in until the mixture resembles fine breadcrumbs.

You could also place these first five ingredients into a food processor and pulse to combine until mixture resembles fine breadcrumbs, being careful not to overmix, and then transfer to a mixing bowl. Make a well in the centre of the mixture and add the milk, pumpkin and macadamias. Use a knife to stir to combine and bring the mixture together. Remove the mixture with your hands and place on a lightly floured surface.

Gently knead to combine, adding more flour if required. Pat the dough into a disc 15cm in diameter and 3 cm thick. Use a lightly floured scone cutter to cut 12 scones. Re-knead the dough to use up all the mixture. Place the scones on the tray so they are just touching each other. Brush with a little milk and bake for 12-15 minutes or until golden and puffed. Serve warm with jam and cream.

Makes 12
Skill Level:
Moderate

If you're a nut butter fan, you'll love the elevated version macadamias deliver. Easy, indulgent and satisfying, all you need is a food processor to transform macadamias into a versatile condiment you'll want to use daily.

We love the salty-sweet flavour combination of the macadamias with banana and honey, especially for brunch or morning tea, but feel free to experiment with your own seasonal macadamia butter crostini toppers.



Salted macadamia butter, banana and honey crostini

Ingredients

Salted macadamia butter

500 g macadamias, whole nuts, halves or pieces

1 tsp salt flakes

To serve

8 slices thick cut sourdough bread

8 tbsp roasted macadamia butter

4 bananas, sliced

4 tbsp raw honey

Natural salt flakes

Chia seeds

Method

Nut butter

Preheat oven to 140°C. Place the macadamias onto a baking tray. Roast for 30-40 minutes, tossing every 10-15 minutes to ensure even colour. They should be lightly golden brown. Place the roasted macadamias into a food processor. Add the salt and blend for 1-2 minutes until the macadamias begin to break down into a paste and release their natural oils. Whether you prefer crunchy or smooth will dictate how long you continue to blend for. Once the butter has reached your desired consistency, transfer to a 500ml sterilised, airtight jar and keep in the pantry or refrigerator.

To serve

Arrange warm, toasted sourdough slices onto a serving board. Spread with macadamia butter. Top with slices of banana and drizzle with honey. Garnish with salt flakes and chia seeds. Enjoy!



Serves 4
Skill Level:
Easy



Like macadamia nuts, damper holds a special place in Australian culture. This dense bread is easily created at home and is best served hot, straight from the oven with a generous dollop of our chilli macadamia butter.



Macadamia and parmesan damper with chilli macadamia butter

Prep time 20 minutes | Cook time 30 minutes

Ingredients

Damper

- 450g (3 cups) self-raising flour, plus extra for dusting
- 1 tsp baking powder
- 80g butter, chilled, cubed
- $\frac{3}{4}$ cup (105g) roasted salted macadamias, roughly chopped
- $\frac{3}{4}$ cup (50g) finely grated parmesan, plus extra to serve
- 1 tbsp fresh rosemary leaves, finely chopped
- $1\frac{1}{4}$ cups (310ml) milk

Chilli macadamia butter

- 1 cup (145g) roasted salted macadamias
- 125g butter, softened
- 1 tsp dried chilli flakes

Method

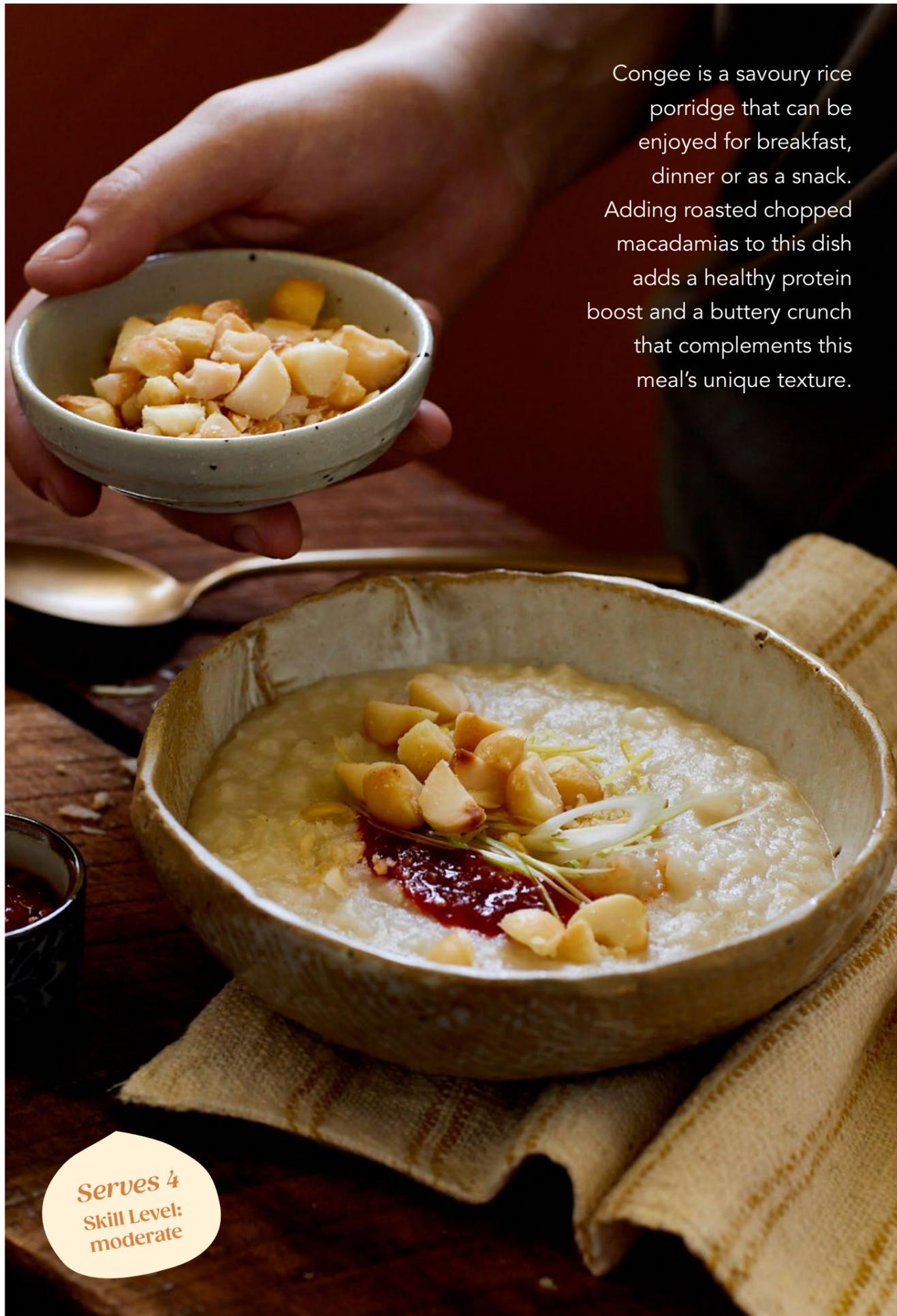
For the chilli macadamia butter, place the macadamias in a food processor. Process, stopping to scrape down the sides occasionally until slightly runny. Add the butter and chilli flakes, pulse to combine. Spoon the mixture into a bowl. Cover and refrigerate until ready to serve.

For the damper, preheat oven to 200°C fan forced. Dust a baking tray with flour. Sift the flour and baking powder together into a bowl. Add the butter and use your fingertips to rub the butter into the flour until the mixture resembles fine breadcrumbs.

Add the macadamias, cheese and rosemary. Stir to combine. Make a well in the centre and add the milk. Use a round-bladed knife in a cutting motion to mix until the damper just comes together, adding 1-2 tablespoons of extra milk if the mixture is a little dry. Use your hands to bring the mixture together in the bowl.

Turn the dough onto a lightly floured surface and knead gently until the base is almost smooth. Shape into an 18cm round, pressing any exposed macadamias into the damper. Place on the tray.

Mark 8 wedges on the top of the damper. Lightly dust with flour. Bake for 30 minutes or until the damper is cooked through. Serve warm or at room temperature with the chilli macadamia butter.



Congee is a savoury rice porridge that can be enjoyed for breakfast, dinner or as a snack. Adding roasted chopped macadamias to this dish adds a healthy protein boost and a buttery crunch that complements this meal's unique texture.

Serves 4
Skill Level:
moderate



Roasted macadamia congee

Prep time 5 minutes
Cook time 25 minutes

Ingredients

- 7 cups good quality vegetable stock
- 1 cup jasmine rice
- 4-5 thin slices of ginger
- ½ cup macadamias, chopped and roasted
- ¼ cup spring onions, finely sliced
- ¼ cup ginger, julienned
- chilli sauce (optional)

Method

Pour the stock into a large saucepan and bring to the boil. Stir in the rice and ginger slices, bring back to the boil and cook with the lid partially on, stirring occasionally until the rice has a smooth porridge-like consistency, about 25-30 minutes. It may be necessary to add more water to maintain the desired consistency, half a cup at a time, depending on how quickly the rice absorbs the stock. Season to taste with a little salt or soy sauce if required.

To serve, divide between bowls and top with chopped roasted macadamias, finely sliced spring onions and julienned ginger. Drizzle with a little chilli sauce if desired.



You can whip these up in minutes to serve with afternoon drinks. But be warned – they're slightly addictive!

Delicious served slightly warm but can also be pre-made and served cool, the crunch of the macadamias is the clincher – you may want to think about making a double batch.

Macadamia chorizo cheese balls

Prep time 10 minutes | Cook time 10 minutes

Ingredients

- 1/2 cup macadamias
- 120 g sharp cheddar cut into pieces
- 60 g chorizo good quality – skin removed, broken into pieces
- 1 tbsp thyme leaves
- 3 tbsp plain flour
- 1 egg yolk

Method

Preheat oven to 180°C. Line a baking tray with baking paper. Place all the ingredients into the bowl of a food processor and process until the mixture comes together and starts to form a ball. Take teaspoonfuls of mixture and roll into small balls. Place on the baking tray, 2 cm apart. Bake for 10 minutes, or until puffed and golden. Cool on the tray before removing to a wire rack to cool completely. These are best eaten straight away but can be stored in an airtight container in the fridge and reheated if necessary.



Yes, winter picnics are a thing
~ Joys of winter



Serves 4-6
Skill Level:
Easy



Crispy, golden and packed with flavour, these roasted potato skins are loaded with crunchy macadamias, smoky bacon and creamy blue cheese. A rustic yet indulgent appetiser or an warming snack on a chilly night in.

Roasted potato skins with bacon, blue cheese and macadamias

Prep time 1 hour | Cook time 10 minutes

Ingredients

- 5 large floury potatoes, washed, scrubbed
- 2 tbsp macadamia oil
- 175 g bacon finely diced
- 3 green onions thinly sliced
- 1/2 cup macadamias roasted, roughly chopped
- 75 g blue cheese crumbled
- 1 big handful wild rocket
- sour cream to serve

Method

Preheat oven to 200°C fan-forced. Brush each potato with half the macadamia oil, place on an oven tray and roast for 45 minutes to 1 hour or until tender. Set them aside until cool enough to handle.

Cut the potatoes into quarters keeping the skin intact. Scoop out the flesh leaving some around the edges to help keep their shape. (Freeze the scooped out potato for making mash or fish cakes).

In a large non-stick frying pan cook the bacon over a medium heat for about 5 minutes until golden and crispy, remove from the heat and add the green onions and half the macadamias.

Preheat the oven grill on a medium-high heat. Place the skins onto a baking tray, flesh side down, brush with the remaining macadamia oil and grill for 3 minutes or until crispy. Remove from the grill and spoon the bacon, onion and macadamia mix into the skins. Add the remaining macadamias and top with the blue cheese. Grill for a further 5 minutes or until the cheese has melted.

Place onto serving plates, top with rocket and serve warm with sour cream.

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