

Dubai Chocolate Topped Cookies**Ingredients:**

- Macphie Soft American Cookie Mix 1.000kg
- Butter 0.200kg
- Water 0.140kg
- Dark Chocolate Chunks 0.200kg
- IRCA Dubai Pistachio Delicrisp 0.300kg
- IRCA Kiron White 0.100kg
- IRCA Kiron Dark 0.300kg
- Chopped Pistachios
- White Chocolate Chips

**Method:**

- Add American Soft Cookie Mix and butter to a mixer and blend together on a slow speed. Gradually add water and beat for 1 minute on medium speed.
- Add chocolate chunks and mix until combined.
- Scale the mixture into 60g balls and place them onto a lined baking sheet, pressing them down slightly.
- Bake at 170°C for 15–20 minutes. Allow to cool.
- Melt Kiron White chocolate and combine with Dubai Pistachio Delicrisp. Pipe a dollop onto the center of each cookie. Allow to set.
- Melt Kiron Dark chocolate and pipe over the pistachio layer. Finish with chopped pistachios and white chocolate chips.