

White Chocolate Chunk & Macadamia Nut Cookies

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Cooking With Carolyn

Ingredients

Yield: 38-42 Cookies

- 2¼ Cups All Purpose Flour
- ½ Teaspoon Baking Soda
- ½ Teaspoon Salt
- 1 Cup Light Brown Sugar, firmly packed
- 1 Cup Granulated White Sugar
- 1½ Sticks (¾ Cup) Unsalted Butter, room temperature
- 2 Large Eggs, room temperature
- 1 Tablespoon Pure Vanilla Extract
- 10 Ounces White Chocolate Bar, coarsely chopped (Lindt Chocolate will do)
- 1½ Cups Roasted Unsalted Macadamia Nuts, coarsely chopped

Directions

Preheat oven to 300 F degrees

In a medium bowl combine the flour, soda and salt. Mix well with a wire whisk and set aside.

In a large bowl blend the butter and sugars until it resembles a grainy paste. Scrape down the sides of the bowl. Add the vanilla, followed by the eggs one at a time. Mix just until fluffy.

Add the flour mixture and blend on low speed just until all of the flour is absorbed. Fold in all of the white chocolate chunks and macadamia nuts. Scoop the cookie dough with a small cookie scoop, about 2 Tablespoons per cookie, onto an ungreased cookie sheet or line the cookie sheet with parchment paper. Bake for 18 to 20 minutes (**Note:** At the 18 minute mark the cookie will have a more soft and chewy texture.) or just until the edges begin to turn light golden brown.

Once done, immediately transfer the cookies to a cooling rack or if parchment paper was used, leave the cookies on the parchment paper and slide the paper onto a flat surface to cool.

