

White Chocolate Macadamia Nut Cookies

36 Cookies

- 1/2 cup butter, softened
- 1/3 cup packed dark brown sugar
- 1/3 cup sugar
- 1 egg
- 1 tsp. vanilla extract
- 1 1/8 cup sifted all purpose flour
- 1/2 tsp baking soda\
- 1/2 tsp salt
- 1 cup macadamia nuts, chopped (unsalted)
- 1 1/4 cups white chocolate chips or chunks

1. Pre heat oven to 375 degrees. Lightly grease two large cookie sheets with vegetable shortening.
2. Cream butter and sugars together in a large bowl. Beat in the egg and vanilla extract until well blended. Sift together the flour, baking soda, and salt; gradually blend into the batter.
3. Stir in the chopped macadamia nuts and white chocolate chips. Drip by rounded teaspoonfuls onto the cookie sheets, about two inches apart.
4. Bake for 10 to 12 minutes or until the cookies are golden brown. Remove and cool on racks.