



White Chocolate Macadamia Nut Cookies

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

45 mins

Description

I was served white chocolate macadamia nut cookies at a restaurant in Springfield MO during a business conference. Went home and made up this recipe which has been a hit at any church gathering I take them to. They're even better than the one I had at the conference.

Ingredients

— - 1 cup butter
— softened - $\frac{3}{4}$ cup packed light brown sugar - $\frac{1}{2}$ cup white sugar - 2 large eggs - $\frac{1}{2}$ teaspoon vanilla extract - $\frac{1}{2}$ teaspoon almond extract - 2 $\frac{1}{2}$ cups all-purpose flour - 1 teaspoon baking soda - $\frac{1}{2}$ teaspoon salt - 1 cup coarsely chopped macadamia nuts - 1 cup coarsely chopped white chocolate

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Beat butter
2. brown sugar
3. and white sugar together in a large bowl with an electric mixer until light and fluffy. Beat in eggs one at a time
4. then stir in vanilla and almond extracts. Combine flour
5. baking soda
6. and salt in another bowl. Gradually stir flour mixture into butter mixture; fold in macadamia nuts and white chocolate. Drop spoonfuls of dough 2 inches apart onto ungreased cookie sheets. Bake in the preheated oven until golden brown
7. about 10 minutes. apurpleocean