

WHITE CHOCOLATE MACADAMIA NUT COOKIES

(from Mel's Kitchen)

1 cup (2 sticks) butter, softened
3/4 cup granulated sugar
1 cup packed light brown sugar
2 teaspoons vanilla extract
2 large eggs
3 cups all-purpose flour
3/4 teaspoon salt
1teaspoon baking soda
12 ounces white chocolate chips
1 cup macadamia nuts, coarsely chopped

Heat the oven to 350 degrees F.

In a large bowl, beat together the butter, granulated sugar and brown sugar in the bowl of a stand mixer until the mixture is well-combined.

Add the vanilla and eggs and beat until the mixture is creamy and light in color, 2-3 minutes.

Stir in the flour, salt and soda and mix until just combined; a few streaks of flour remaining are not a problem.

Add the white chocolate chips and macadamia nuts and mix until combined and no streaks of flour remain.

Roll tablespoon (or slightly larger) size balls of dough and place on Silpat or parchment lined baking sheets, 1 to 2 inches apart.

Bake for 9-11 minutes.