

## **Warm Chewy Macadamia White Chocolate Cookies (makes about 36 large cookies)**

From Isabel Chesak

1 cup macadamia nuts, roasted, cooled, chopped  
1 cup cold butter, cubed  
1 cup packed light or dark brown sugar  
1/2 cup granulated sugar  
1 teaspoon baking soda  
2 1/4 cup all purpose flour  
1/2 teaspoon fine salt  
1 teaspoon pure vanilla extract  
2 large eggs  
1 cup chopped white chocolate

Preheat the oven to 350 degrees. Line a baking sheet with parchment.

In a food processor chop the roasted, cooled macadamia nuts. Remove from the processor.

Add the butter and both sugars and pulse until coarse crumbs form. Mix in the flour and the other dry ingredients. Add the vanilla and then the eggs. Add the nuts and then the white chocolate.

Place 1 1/2 tablespoon-sized balls on prepared baking sheet about 3 inches apart to allow for spreading

Bake until light golden brown with set edges but still soft in the center..about 18 minutes, rotating the pans halfway through. **DO NOT OVER BAKE** these cookies.

Cool on the baking sheets about 5 minutes and then transfer to cooling racks to cool completely. Store in airtight container to stay soft and moist.