

Swell Sugar Cookies with Macadamias, Dried Cranberries and White Chocolate Bits

Isabel Chesak

2 1/2 cups flour
1 tsp. baking soda
1/2 tsp. salt
1 1/4 cups soft butter
2 cups white sugar
2 eggs
2 tsp. vanilla extract
1 cup white chocolate chips
1/2 cup chopped macadamia nuts
1/2 cup dried cranberries
1/4 cup sparkling sugar

1. Preheat oven to 350 F.
2. Whisk together flour, baking soda and salt in a medium bowl. In a large bowl beat together butter and 2 cups sugar until light and fluffy. (1-2 minutes). Beat in eggs, one at a time, then vanilla. Gradually stir in flour mixture until just blended. Add macadamias, dried cranberries and white chocolate chips blending well
3. Roll into walnut-size balls (1 1/4 inch) and sprinkle with sparkling sugar. Place cookies 2 inches apart onto parchment-lined cookie sheet. Flatten slightly.
4. Bake until cookies are lightly browned around edges 9-10 minutes. Cool on cookie sheets 2 minutes. Transfer to a wire rack and cool completely.

Makes 60.

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