



White Chocolate Macadamia Nut Cookies

Prep Time: 3 hours

Cook Time: 10 – 12 minutes per batch

Yield: About 26 cookies

Ingredients

- 300g flour
- 225g butter, unsalted
- $\frac{1}{2}$ tsp baking soda
- 200g granulated sugar
- $\frac{1}{2}$ tsp salt
- 2 whole eggs
- 160g white chocolate chips
- 2 tsp vanilla extract
- 160g raw or roasted macadamia nuts

Instructions

1. Brown the butter. Put the butter in a stainless-steel pan and put on low - medium heat. The butter will melt and eventually start to bubble and foam. Stirring frequently, keep the butter on the heat until the milk solids become visible and turn golden brown. Take the pan off the heat and scrape its contents into another bowl. Set aside to cool to room temperature. You may also put the browned butter in the fridge or use an ice bath (putting the bowl with browned butter on ice) to cool it faster.
2. Pour the flour, baking soda, and salt into a bowl. Whisk to combine.
3. Pour the white chocolate and macadamia nuts into the dry mixture and toss to distribute and coat them in the flour.
4. Once the browned butter is cool, add the sugar and whisk until well combined.
5. Add the vanilla extract and then the eggs, one at a time, whisking until well combined.
6. In three portions, add the wet mixture to the dry mixture, folding until the cookie dough is formed.
7. Chill the dough in the refrigerator for at least 2 hours.
8. When the chill time is up, preheat the oven to 350° F. Prepare a baking sheet with parchment paper.
9. Create dough balls by weighing 40g of cookie dough out for each cookie. Shape the dough into a ball and flatten slightly with a cup or your hand.
10. Bake at 350° F for 10 - 12 minutes, or until the edges of the cookies are golden brown and the tops have just set. Take the cookies out the oven and allow to cool on the pan.