



Polynesian Coconut Pineapple White Chocolate Chip Cookies



By Chefs Marti & Stormy Mongiello © 2006

Yield: One to two dozen

Ingredients:

- 1 2/3 cups all-purpose flour
- 3/4 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 3/4 cup (1 1/2 sticks) butter or margarine, softened
- 3/4 cup packed brown sugar
- 1/3 cup granulated sugar
- 1 tsp vanilla extract
- 1 large egg
- 2 cups (12-ounce package) white choc. chips
- 1 cup coconut, toasted if desired
- 3/4 cup macadamia nuts & walnuts, chopped
- 3/4 cup, diced, dried pineapple



Directions:

1. Combine flour, baking powder, baking soda and salt in separate bowl.
2. Beat butter, brown sugar, granulated sugar and vanilla extract in large mixer bowl until creamy.
3. Beat in egg. Then gradually beat in flour mixture. Do not mix too long or over-mix.
4. Stir in morsels, flaked coconut and nuts along with diced pineapple pieces.
5. Drop by rounded tablespoon onto un-greased baking sheets.
6. Bake in preheated 375° F. oven for 8 to 11 minutes or until edges are lightly browned. Allow to cool slightly (up to 10 minutes) before attempting to remove.