

Matcha Chocolate Lavender Macadamia Cookies

Total time: 35 minutes

1 C unsalted butter, softened
1/2 C granulated sugar
1/2 C brown sugar, packed
1 lg egg
1 t vanilla extract
2 C all-purpose flour

1 t baking soda
1/2 t salt
2 T Matcha Chocolate powder
1 T dried culinary lavender, finely ground
1 C white chocolate chips
1/2 C macadamia nuts, chopped

PREPARE THE DOUGH: In a large bowl, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy. Add the egg and vanilla extract, mixing well.

ADD DRY INGREDIENTS: In a separate bowl, whisk together the flour, baking soda, salt, Matcha Chocolate powder, and finely ground lavender. Gradually add the dry ingredients to the butter mixture, mixing until just combined.

FOLD IN MIX-INS: Gently fold in the white chocolate chips and chopped macadamia nuts.

PREHEAT THE OVEN: Preheat your oven to 350°F and line a baking sheet with parchment paper.

SHAPE THE COOKIES: Drop rounded tablespoons of dough onto the prepared baking sheet, spacing them about 2 inches apart.

BAKE THE COOKIES: Bake in the preheated oven for 10-12 minutes, or until the edges are set and the centers are still slightly soft. Remove from the oven and let cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.