

White Chocolate Macadamia Cookies

MAKES ABOUT 2 1/2 DOZEN

Ingredients:



1 CUP SOFTENED BUTTER



1 CUP
BROWN SUGAR



2 TSP VANILLA



2 CUPS FLOUR



1/2 TSP SALT



1 EGG



1/2 TSP
BAKING POWDER



3/4 TSP
BAKING SODA



1 CUP WHITE
CHOCOLATE CHIPS



3/4 CUP CHOPPED
MACADAMIA NUTS

Tools:



MIXER AND
MIXING BOWL



MEDIUM MIXING
BOWL



DRY
MEASURING CUPS



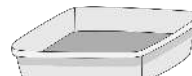
MEASURING
SPOONS



SPATULA



SPOON



COOKIE SHEET



STOVE/OVEN

White Chocolate Macadamia Cookies

MAKES ABOUT 2 1/2 DOZEN

STEPS:

1 **375 F**
PREHEAT
OVEN

2




MEASURE 2 CUPS FLOUR

MEASURE 1/2 TSP SALT

MEASURE 1/2 TSP BAKING POWDER

MEASURE 3/4 TSP BAKING SODA

3



COMBINE FLOUR, BAKING SODA, BAKING POWDER, AND SALT IN MIXING BOWL

4



MEASURE 1 CUP SOFTENED BUTTER

MEASURE 1 CUP BROWN SUGAR

MEASURE 2 TSP VANILLA

5




USING MIXER, BEAT BUTTER IN MIXER UNTIL FLUFFY(2MIN)
ADD BROWN SUGAR, EGG AND VANILLA AND MIX TOGETHER UNTIL SMOOTH

6



BLEND IN THE FLOUR MIXTURE IN 3 STAGES

7



MEASURE 1 1/2 CUPS WHITE CHOCOLATE CHIPS

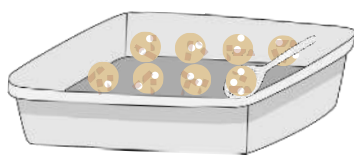
MEASURE 3/4 CUP CHOPPED MACADAMIA NUTS

8



MIX IN WHITE CHOCOLATE CHIPS AND NUTS

9



SCOOP SPOONFULS OF DOUGH AND PLACE ON COOKIE SHEET 2 INCHES APPART

10



BAKE FOR 8-10MIN UNTIL GOLDEN

11
REMOVE FROM BAKING SHEET AND ENJOY

White Chocolate Macadamia Cookies

Grocery List:



1 CUP
SOFTENED BUTTER



1 CUP
BROWN SUGAR



2 TSP VANILLA



2 CUPS FLOUR



1/2 TSP SALT



1 EGG



1/2 TSP
BAKING POWDER



3/4 TSP
BAKING SODA



1 CUP WHITE
CHOCOLATE CHIPS



3/4 CUP CHOPPED
MACADAMIA NUTS