

High Altitude White Chocolate Macadamia Nut Cookies

A delicious cookie recipe that is great for any occasion!
Makes about 34 cookies.

Equipment



- baking sheets
- parchment paper
- 1 1/2 tbsp Cookie Scoop (optional)
- Spatula

Ingredients



- 2 large eggs
- 1/2 cup brown sugar
- 3/4 cup granulated sugar minus 1tbsp
- 3/4 cup butter (softened)
- 2 cups flour plus 2 tbsp
- 1 tsp salt
- 1/2 tsp baking soda
- 2 tsp vanilla
- 3/4 cup white chocolate chips
- 3/4 cup macadamia nuts (halves & pieces, unsalted)

Instructions



1. Preheat oven to 350F.
2. Crack the eggs in a small bowl and set aside.
3. Line your baking sheets with parchment paper.
4. On one of the baking sheets, spread the macadamia nuts on the parchment paper and toast for 8-10 minutes in the oven.
5. In a small mixing bowl add the flour, salt, and baking soda. Mix with a fork until incorporated.
6. In your mixing bowl add the brown sugar, granulated sugar, and softened butter. You can leave the butter out at room temperature or microwave it for a few seconds.
7. Mix the butter and sugars together for about a minute until light and fluffy. Scrape the bowl and mix for another minute or two.
8. Add the eggs and vanilla to the butter mixture. Mix until incorporated, then scrape the sides of the bowl. Mix again for about 30 seconds until the mixture is uniform.
9. Add in half of the flour mixture and mix until incorporated. Then mix in the second half.
10. Once the macadamia nuts have cooled a bit, add them in and mix until just incorporated.
11. Add in the white chocolate chips and mix until just incorporated.
12. Using a cookie scoop or a spoon, place 12 scoops of dough on a baking sheet. Try to make the dough round if you can so the cookie will come out close to a circle.
13. Bake for 13-15 minutes. Then let the cookies cool on the baking sheet for 1-2 minutes.
14. Use a spatula to transfer the cookies to a cooking rack. Let them cool completely.
15. Store in an airtight container. They will stay good for about 7 days at room temperature and 3 months in the freezer.