

Ingredients:

3/4 cup salted butter
1/2 cup white sugar
1 cup light brown sugar
1/2 tsp baking soda
1/4 tsp salt
1 tsp vanilla
2 large eggs
2 1/4 cups all-purpose flour
1 cup white chocolate chips
2 cups roasted, salted macadamia nuts
(chopped)

**Directions:**

1. In an electric mixer, cream butter and add white sugar. Cream thoroughly.
2. Add brown sugar. Mix on medium-high until creamy and combined.
3. With mixer on low speed, add baking soda, salt and vanilla.
4. Scrape down sides of bowl. Stop mixer and add eggs. Beat on medium-medium high until creamy and combined.
5. Slowly add flour and combine.
6. Incorporate white chocolate chips.
7. Transfer cookie dough to airtight container and refrigerate for several hours or overnight (for best results) or place in freezer for 20-30 minutes.
8. Chop macadamia nuts.
9. Preheat oven to 300(F). Spoon dough by teaspoonfuls and press dough into chopped macadamia nuts.
10. Place on cookie sheet nut-side up and bake for 10-12 minutes.

Makes about 6 dozen small cookies or 3 dozen large.