



White Chocolate Chunk, Cranberry Macadamia Nut Cookies

White Chocolate Chunk Macadamia Nut Cookies; buttery cookies loaded with chunks of white chocolate, heaps of dry roasted macadamia nuts and sweet/tart bites of dried cranberry, does it get any sweeter than these cookies?

INGREDIENTS

2-1/4 cups unbleached all-purpose flour
1 teaspoon baking soda
1 teaspoon kosher salt
2 sticks (1 cup) unsalted butter, softened
1 cup packed light brown sugar
1/2 cup white sugar
2 large eggs
2 teaspoons real vanilla extract
1-1/2 cups [Farm Fresh Nuts dry roasted macadamia nut](#) coarsely chopped
1 1/2 cup [Farm Fresh Nuts dried cranberries](#)
1 (4 ounce) bar white chocolate, coarsely chopped

INSTRUCTIONS

Preheat your oven to 350° and line a rimmed sheet pan.

In a medium sized bowl combine the flour, baking soda and salt. Whisk until combined and set aside.

In the bowl of your mixer add the two sticks of butter along with the light brown and granulated sugars. Blend at medium speed until combined.

Scrape down the sides and then add in the two teaspoons of vanilla and the eggs one at a time, mixing well after each one.

With the mixer on low, gradually add in the dry ingredients until all of it is thoroughly incorporated.

Lastly add in the roasted macadamia nut pieces, dried cranberry and the chopped white chocolate. Mix on low until they are evenly throughout the cookie dough. Be careful not to over-mix.

On the prepared pan, drop rounded spoonfuls of the cookie dough spacing them an inch apart.

Bake for 8-10 minutes until the edges are just slightly golden. Let them cool for a few minutes before transferring them to a wire rack.