

White Chocolate and Macadamia Nut Cookies

2 ½ cups all-purpose flour
1 cup white sugar
¼ teaspoon salt
¼ teaspoon baking soda
1 cup unsalted butter, at room temperature
1 cup brown sugar, packed
2 large eggs
1 ½ cups white chocolate, cut into chunks
1 ½ cups macadamia nuts, toasted and quartered

1. Sift together flour, white sugar, salt and baking soda.
2. Using an electric mixer, cream the butter and brown sugar together until light and fluffy, about 5 minutes. Scrape down the sides of the mixing bowl with a spatula once or twice during mixing to ensure that all the butter is being thoroughly creamed.
3. Turn the mixer to slow speed and add eggs, one at a time, beating well after each addition. Add the flour mixture and blend just until no traces of white remain. Add white chocolate chunks and macadamia nuts and mix only until just incorporated. Cover dough with plastic wrap and chill for at least 2 hours or overnight.
4. Preheat oven to 350 degrees F. Line a cookie sheet with parchment paper and using a small ice cream scoop (about 2 inches across), scoop out balls of dough. Place balls of dough about 3 inches apart. You should be able to get a dozen balls onto a large cookie sheet. Bake for 10-12 minutes until lightly browned around the edges but still slightly underdone in the center. Cool on a wire rack.

Makes about 48 cookies. They freeze well and are even more delicious right from the freezer.