

# Salt and Serenity

## Coconut Macadamia White Chocolate Shortbread

Very slightly adapted from from Martha Stewart's Coconut Macadamia Shortbread recipe, in her Cookie Book.

Makes about 30 cookies using a 2 ½ inch cookie cutter, 20 cookies with a 3 ½ inch cookie cutter.

1 cup macadamia nuts (about 3 ounces)  
2 Tablespoons sugar  
1 cup unsweetened shredded coconut  
¾ cup (1 ½ sticks) plus 1 tablespoon unsalted butter, room temperature  
4 tablespoons cream of coconut or unsalted butter  
¾ cup sugar  
2 teaspoons pure coconut extract  
2 cups all-purpose flour, plus more for work surface  
½ teaspoon Kosher salt  
1 cup white chocolate chips

1. Preheat oven to 350°F. Place macadamia nuts on a baking sheet and toast in oven until golden brown, about 10 minutes. Set aside and cool.
2. Process macadamia nuts and 2 tablespoons sugar in a food processor until finely ground; set aside. Process 1 cup coconut until coarsely ground and set aside.
3. Put butter, cream of coconut, and remaining ¾ cup sugar in the bowl of an electric mixer fitted with the paddle attachment; beat on medium until pale and fluffy, about 2 minutes. Mix in coconut extract. Reduce speed to low. Add flour, salt, nut mixture, ground coconut and white chocolate and mix until combined.
4. Halve dough. Roll each half between 2 sheets of parchment paper, to ¼ inch thickness. Chill dough for at least 30 minutes, or up to 2 days if you don't have time on the same day.
5. Remove one sheet of dough from fridge. Peel off top layer of parchment paper. Turn sheet of dough over onto loose sheet of parchment and peel off second sheet of parchment paper.

6. Cut dough into squares using a fluted square cookie cutter. (Or any shape cookie cutter you like)
7. Reroll scraps; continue cutting out squares. Space about 1 inch apart on baking sheets lined with parchment. Bake until golden, 14-16 minutes, rotating sheets halfway through. Let cool on sheets on wire racks. Cookies can be stored in airtight containers at room temperature up to 1 week or frozen for up to a month.