

White Chocolate Macadamia Nut Cookies with Cherries

Yield: about 20 large cookies

Ingredients:

- 1 stick unsalted butter, softened
- ¾ cup light brown sugar
- ¼ cup granulated sugar
- 1 ¼ cups all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 large egg
- 2 teaspoons pure vanilla extract
- 1 cup coarsely chopped macadamia nuts
- 4 oz white chocolate baking bar, broken in chunks
- ¾ cup roughly chopped macadamia nuts
- ¾ cup dried cherries

Directions:

Preheat oven to 325°F.

In medium bowl combine flour, soda and salt. Mix well, set aside.

In a mixer, with paddle attachments, blend sugars and butter at medium speed. Add egg and vanilla, and beat until fully combined. Add the flour mixture, macadamia nuts and white chocolate chips, and blend on low speed until just combined. Do not overmix.

Drop by heaping tablespoons onto a cookie sheet.

Bake for 10-12 minutes, allow to cool for 5 minutes, transfer to cooling rack and let cool completely.

