

Hawaiian Christmas Cookies

Ingredients

- 1 cup butter, room temperature
- $\frac{3}{4}$ cup powdered sugar
- 1 teaspoon vanilla extract
- 2 cups flour
- 1 cup macadamia nuts, finely chopped in a food processor
- $\frac{3}{4}$ cup chocolate chips
- Mini red cinnamon candies

Preparation

1. Beat the butter until smooth, then add the powdered sugar and vanilla.
2. Gradually add flour and then mix in the macadamia nuts.
3. Transfer the batter to a sheet of parchment paper. Lay a second sheet over top and roll to $\frac{1}{4}$ inch thickness.
4. Place it on a cookie sheet and refrigerate for 2 hours.
5. Preheat oven to 300°F and remove dough from refrigerator.
6. Using a cookie cutter, slice the cookie into circles. Gently transfer to a cookie sheet lined with parchment and bake for 20 minutes. The edges should be slightly browned but the middle may still be soft.
7. Cool the cookies completely.
8. Melt the chocolate and place in an icing bag fitted with a thin tip. Squeeze a small amount of chocolate onto the lower half of the cookie to make two eyes, and then place another small amount on the cookie and stick on the red candy for the nose. Draw two lines of chocolate on the towards the top of the cookie and then smaller lines to form antlers.