

## ***Hawaiian Christmas Cookies***

### ***Ingredients***

- 225g butter, room temperature
- 90g powdered sugar
- 5ml teaspoon vanilla extract
- 275g flour
- 140g macadamia nuts, finely chopped in a food processor
- 100g 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 6mm thickness.
4. Place it on a cookie sheet and refrigerate for 2 hours.
5. Preheat oven to 150°C 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.