

White Chocolate Macadamia Cookies

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Recipe from: Michelle Day

Here's what you need:

- 1 cup butter, at room temperature
- 3/4 cup brown sugar
- 1/4 cup sugar
- 1 extra large egg
- 2 Tbs. corn syrup
- 2 tsp. vanilla
- 3 cups flour
- 1/2 tsp. salt
- 1 tsp. baking soda
- 1/2 tsp. baking powder
- 2 cups white chocolate chips
- 1 cup chopped macadamia nuts

Preheat oven to 350 degrees. Line a baking sheet with parchment and set aside.

Mix the flour, baking soda, baking powder and salt in a bowl and set aside.

In a medium bowl or the bowl of a stand mixer cream the butter and sugars together until light and fluffy.

Add the egg, corn syrup, and vanilla and mix well.

Add the flour mixture and mix until combined.

Add the white chocolate chips and chopped macadamia nuts and mix until incorporated.

Using a large Pampered Chef scoop place on a lined baking sheet and bake for 12-14 minutes. If using a small scoop adjust the baking time to 9-12 minutes.

These cookies are heavenly! Thanks Connor for the suggestion :)

Serves 2-3 dozen depending on the size of the cookies

Enjoy!