

White Chocolate Macadamia Nut Cookies  
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\*makes about 60 cookies

3/4 cup unsalted butter, softened to room temperature  
1/4 cup butter flavored shortening  
1 cup brown sugar, packed  
1/2 cup white sugar  
3/4 tsp baking soda  
1/2 tsp salt  
2 eggs, at room temperature  
1 tsp vanilla  
2 1/2 cups all-purpose flour  
4 oz. macadamia nuts, chopped  
12 oz package white chocolate chips

1. Preheat oven to 375°F. Place silpat liners or parchment paper on cookie sheets or lightly grease cookie sheets. Set aside.
2. In bowl of stand mixer fitted with cookie paddle, beat butter and shortening for 30 seconds. Add sugars, baking soda, and salt and beat until light and fluffy, about 1-2 minutes. Add eggs and vanilla and mix thoroughly. Add flour and mix until just combined. Using a wooden spoon stir in nuts and white chocolate chips and distributed throughout.
3. Drop by tablespoon onto prepared cookie sheets and bake for 8-9 minutes. Remove from oven and let sit 3 minutes before transferring to cooling rack to cool completely. Enjoy!