

This recipe makes a bunch of cookies. How many? Well, about 6 dozen. Doesn't seem possible does it? Well, if you follow the directions and use a #20 scoop you'll end up with that many tasty bite-sized cookies. You can also use a #30 scoop to get slightly larger cookies. Buyer beware though because these are really rich.

### Ingredients

- 3 cups all purpose flour
- $\frac{1}{2}$  teaspoon baking soda
- 1 teaspoon salt
- 1 cup butter, softened slightly
- $1\frac{1}{2}$  cups granulated sugar
- $\frac{1}{2}$  cup packed light brown sugar
- 2 large eggs
- $1\frac{1}{2}$  teaspoon vanilla
- 12 ounce bag white chocolate chips (2 cups)
- $1\frac{1}{2}$  cups coarsely chopped macadamia nuts

### Directions

1. Preheat oven to 350 degrees.
2. Whisk the flour, baking soda, and salt in a small bowl.
3. Cream the butter and sugars together until light and fluffy. You want to make sure you get enough air into the mixture and cut all that butter nicely.
4. Add the vanilla and the eggs, one egg at a time. Beat the wet ingredients until quite smooth.
5. Slowly add, about a cup at a time, the dry ingredients to the mixer and mix well.
6. Once the dry and wet ingredients are combined beat on low-medium (3) until everything is smooth.
7. Fold in the white chocolate chips and the macadamia nuts. Make sure they're well incorporated but do not over beat.
8. Using a small #20 scoop spoon the batter onto parchment-lined cookie sheets.
9. Bake for 10 to 12 minutes or until done or until just starting to turn golden brown.

**Note:** Do not overbake these as they'll get quite dry and crunchy quickly. I tend to pull them a minute or so early (at 11 minutes) and let them finish on the baking sheet out of the oven. This leaves the cookies nice and soft in the middle with just enough crunch around the edges.