White Chocolate and Macadamia Nut Cookies
Makes about 2 ½ dozen cookies

When I'm craving the classic version of a culinary favorite, I turn to the [Ultimate Southern Living Cookbook](). Given to me as a gift when I graduated from college, its spattered and stained pages indicate my approval of the recipes it contains. This recipe for White Chocolate and Macadamia Nut Cookies is adapted from the one found in this cookbook.

2 sticks (1 cup) unsalted butter, softened
¾ cup packed light brown sugar
½ cup granulated sugar
1 large egg
1 ½ teaspoons vanilla extract
2 cups all purpose flour
1 teaspoon baking soda
½ teaspoon kosher salt
7 ounces (1 heaping cup) white chocolate chips
1 cup (about 4 ½ ounces) chopped macadamia nuts
Special equipment: parchment paper

Preheat the oven to 350 degrees F. Line two (or three) baking sheets with parchment paper and set aside.

Beat the butter in a large bowl of an electric stand mixer fitted with the paddle attachment. Add both sugars and beat until combined. Add the egg and vanilla extract and beat until incorporated.

Whisk the flour, baking soda, and salt together in a medium bowl. Slowly add the flour mixture to the wet ingredients beating after each addition. With the mixer speed on low, add the white chocolate chips and macadamia nuts.

Using a regular teaspoon (the kind you set your table with not a measuring teaspoon), scoop out golf ball-size rounds of dough and drop them on the baking sheet about 2-inches apart. Bake for about 11 minutes, switching racks and rotating as needed, until they are golden brown around the edges. While it took 11 minutes for my cookies to bake, always check cookies early – it's far better to have to continue baking then to have burnt cookies on hand.

Remove the cookies from the oven. Let cool on the baking sheet for five minutes before moving them to a wire rack. Cool completely (being sure to eat a warm one while you wait – it's good to be the cook) and then store in an airtight container or freeze for up to 6 months.

This recipe came from *Minced* at www.mincedblog.com.