



White Chocolat - Cranberry Macadamia Cookies

Recipe by Chef David Rose

6 oz white chocolat chips
1/2 cup salted dry roasted macadamia nuts (chopped)
1/2 cup dried cranberries
1 cup granulated sugar
1 teaspoon salt
1/2 cup room temperature unsalted butter
1 egg
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1/2 teaspoon baking soda

- 1.) In a large bowl, whisk sugars, salt, and butter until a smooth paste forms.
- 2.) Whisk in the egg & vanilla, beat until creamy white ribbons begin to form.
- 3.) Sift flour and baking soda together, and fold into the sugar/egg mixture with a spatula until well incorporated.
- 4.) Fold in white chocolat chips, macadamia nuts and dried cranberries until well incorporated.
- 5.) Chill dough for at least 2 hours in the refrigerator.
- 6.) Preheat oven to 350°F , and line a baking sheet with parchment paper.
- 7.) Scoop out dough with a small ice cream scoop onto a parchment paper-lined baking sheet. (about a 1" diameter small golf ball size) , space cookies about 3" to 4" apart and 2" from the edge of the pan, allowing for cookies to spread.
- 8.) Bake for 12-15 minutes, until the cookie edges start to lightly brown and crisp.
- 9.) Cool cookies completely before serving; once cooled place on wire wire rack.

Yields: About 12 cookies