



White Chocolate Macadamia Nut Cookie Chocolates



Cookies:

2 cubes butter, softened
1 c granulated sugar
 $\frac{3}{4}$ c light brown sugar, packed
2 eggs
1 t vanilla
2 $\frac{1}{2}$ c flour
1 t baking soda
 $\frac{1}{2}$ t salt
1-12 oz. bag white chocolate chips
1 cup macadamia nuts, chopped

Chocolate coating:

1-12 oz. bag white chocolate chips
2 T shortening

Heat oven to 375. Beat butter and both sugars until creamy. Beat in eggs and vanilla. Stir in flour, baking soda, and salt. Add chips and nuts and stir until blended. Form rounded teaspoons and place on ungreased cookie sheet. Bake 8 minutes or until lightly golden brown. Cool 20 minutes.

Scrape cooled cookies into bowl and mix together with spoon. Using $\frac{1}{2}$ inch cookie scoop, form balls with cookie mixture and place on cookie sheet lined with wax paper. Refrigerate until cookie balls are firm, at least 25 minutes. Meanwhile, melt white chocolate chips and shortening over very low heat. Stir until smooth. Dip cookie balls into chocolate mixture, scraping off excess, and place on fresh sheet of wax paper. Wait to serve until chocolate coating is set (30 minutes or so...or place in refrigerator to speed up setting process). Store in refrigerator.