

White Chocolate Macadamia Nut Cookies



- 2 cubes butter, softened
- 1 c granulated sugar
- ³/₄ c light brown sugar, packed
- 2 eggs
- 1 t vanilla
- 2 ½ c flour
- 1 t baking soda
- ½ t salt
- 1-12 oz. bag white chocolate chips
- 1 cup macadamia nuts, chopped

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.