

White Chocolate Macadamia Nut Cookies

Makes 26 cookies

I don't feel like white chocolate macadamia nut cookies get enough attention. Chocolate chip cookies, while of course comforting and delicious, get all the looks and money. But this recipe in particular, gives even the best chocolate chip cookie a run for its money. What sets this recipe apart from other white chocolate macadamia nut cookies are a couple secret weapon ingredients (cornstarch for softness and milk powder for richness and caramelization) and a technique you may not be familiar with - flipping the cookies halfway through baking. This creates a crackly, almost Dutch crunch vibe I like to call it, that makes the most delicious juxtaposition between the soft chewy center and the crispy outside edges of the cookie. This cookie will become your go to for white chocolate macadamia, I promise.



Ingredients:

- 3 cups all-purpose flour (423g)
- 2 tsp cornstarch
- ¾ teaspoon fine salt
- 1 teaspoon baking soda
- 1 TB milk powder
- 1 cup unsalted butter, softened (227g)
- ¾ cup granulated sugar (I like to use bakers fine or caster sugar but it's not mandatory)
- 1 cup light brown sugar, packed (200g)
- 2 teaspoons vanilla bean paste
- 2 large eggs, room temp
- 12 ounces white chocolate, chopped (you can sub chips if you like)
- 1 cup dry roasted macadamia nuts, coarsely chopped

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Instructions

- 1) In a medium bowl, whisk together the flour, cornstarch, salt, baking soda and milk powder. Set aside. In the bowl of a stand mixer fitted with the paddle attachment, beat together the butter and the sugars until they are combined and mixture is light and creamy, about 3 minutes. Add in the vanilla and the eggs and beat for another 2-3 minutes, until the mixture is light and creamy. Add in the dry ingredient and mix until they are just incorporated. Add the white chocolate and the macadamia nuts into the flour mixture until evenly distributed, being careful not to overmix.

- 2) Scoop the dough out with a #20 (1.8oz) scoop (or dough balls roughly the size of a plum) and place them on a cookie sheet lined with parchment paper. Refrigerate overnight or up to 3 days. When ready to bake, preheat oven to 350F. Space cookies about 1 to 2 inches apart on a parchment lined baking sheet. Bake the cookies for 10 minutes, carefully flip cookies over with a spatula and gently flatten only so they lie evenly down and aren't tilted, and continue to bake another 5 minutes.

- 3) Let them cool for 10 minutes on the baking sheet before moving as they will continue to bake on the baking sheet.

- 4) After completely cooled, they can be stored in an airtight container for 3 days. Unbaked dough balls can be frozen for up to 3 months, defrost in fridge before baking.

- 5) In a medium bowl, whisk together the flour, cornstarch, salt, baking soda and milk powder. Set aside. In the bowl of a stand mixer fitted with the paddle attachment, beat together the butter and the sugars until they are combined and mixture is light and creamy, about 3 minutes. Add in the vanilla and the eggs and beat for another 2-3 minutes, until the mixture is light and creamy. Add in the dry ingredient and mix until they are just incorporated. Add the white chocolate and the macadamia nuts into the flour mixture until evenly distributed, being careful not to overmix.

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