Macadamia seeds Chip Cookies



Adapted • Shared by Bernadette Johnson

Ingredients

- 0.5 cup butter, softened
- 0.33333298563957 cup packed dark brown sugar
- 0.33333298563957 cup white sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1.125 cups sifted all-purpose flour
- 0.5 teaspoon baking soda
- 0.5 teaspoon salt
- 1 cup macadamia nuts, chopped
- 1.25 cups semisweet chocolate chips

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Lightly grease 2 large cookie sheets with vegetable shortening.

2. Cream the butter and sugars together in a large bowl. Beat in the egg and vanilla extract until well blended. Sift together the flour, baking soda, and salt; gradually blend into the batter. Stir in the chopped macadamia nuts and chocolate chips. Drop by rounded teaspoonfuls onto the cookie sheets, about 2 inches apart.

3. Bake in preheated oven for 10 to 12 minutes, or until the cookies are golden brown. Remove from the oven, and transfer the cookies to cooling racks.

Notes

Chef created this recipe based on the dish title and common cooking methods. Please review and adjust to taste.