



Prep Time: 10 minutes

Cook Time: 30 minutes

Ingredients:

- * 1/2 cup salted macadamia nuts
- * 2 Tablespoons granulated sugar
- * 3/4 stick (6 Tablespoons) unsalted butter, softened
- * 1/4 cup confectioners' sugar
- * 1 cup cake flour (not self-rising)
- * 1/2 teaspoon baking powder
- * 1/4 teaspoon salt
- * 1/2 cup plus 1 Tablespoon sweetened shredded coconut

Preparation:

Preheat oven to 325 degrees F. and generously butter a 9-inch round cake pan.

In a food processor, pulse macadamia nuts and granulated sugar just until ground fine (do not grind to a paste).

In a bowl with an electric mixer, beat butter with confectioners' sugar until light and fluffy. In another bowl, whisk together flour, baking powder, salt, nut mixture and 1/4 cup coconut. Beat flour mixture into butter mixture until just combined.

On a lightly floured surface, knead dough 5 to 8 times, or until it just comes together. With floured hands (dough will be sticky) press dough evenly into prepared baking pan and sprinkle with remaining 5 tablespoons coconut, pressing lightly to make it adhere. Bake shortbread in middle of oven 30 minutes, or until pale golden.

While shortbread is still warm, loosen edges from pan with a small knife and cut into 8 cookie wedges. Let shortbread cool in pan. Carefully transfer shortbread to a platter.

Yield: 8 cookies