



Prep Time: 20 minutes

Cook Time: 12 minutes

Ingredients:

- * 3/4 (1-1/2 sticks) cup butter
- * 1/2 cup granulated sugar
- * 1/4 cup packed brown sugar
- * 1 egg
- * 2 tsp vanilla extract
- * 1-3/4 cups unsifted all-purpose flour
- * 1/2 tsp baking soda
- * 1/2 tsp salt
- * 3.25 ounces macadamia nuts (about 1-1/4 to 1-1/2 cups)
- * chocolate kisses candy

Preparation:

In food processor, finely grind macadamia nuts to a semi-paste. You should end up with about 1/2 cup.

Preheat oven to 350 degrees F. Line baking sheets with parchment paper or silicone baking mats.

Cream butter, granulated sugar, and brown sugar with electric mixer until smooth and fluffy. Add egg and vanilla extract; beat well. Mix flour, baking powder, salt until combined. Add flour mixture and ground macadamia nuts to creamed butter and sugar. Mix until blended.

Form 1-inch balls of dough and press a chocolate candy kiss into the center of each, taking care that the chocolate candy kiss is completely covered and enclosed. Bake 12 minutes lined cookie sheet. Do not over-bake. Cool on wire racks.

Serve as is. You may also frost with icing or top with powdered sugar.

Yield: 3 to 4 dozen