



Prep Time: 15 minutes

Cook Time: 12 minutes

Ingredients:

- * 1-1/4 cups all-purpose flour
- * 1/2 teaspoon baking soda
- * 1/2 teaspoon salt
- * 1/2 cup butter or margarine (1 stick), softened
- * 1/2 cup packed brown sugar
- * 1/4 cup granulated sugar
- * 1 large egg
- * 1 teaspoon vanilla extract
- * 3/4 cup white chocolate baking chips
- * 1 cup chopped macadamia nuts

Preparation:

Preheat oven to 375 degrees F. In small bowl, combine flour, baking soda, and salt.

In large bowl, with mixer at medium speed, beat butter and brown and granulated sugars until light and fluffy. Beat in egg and vanilla until well combined. Reduce speed to low, beat in flour mixture just until blended. With wooden spoon, stir in white chocolate baking chips and macadamia nuts.

Drop dough by rounded tablespoons, 2 inches apart, on two ungreased cookie sheets. Bake until golden around edges, 10 to 12 minutes, rotating cookie sheets between upper and lower oven racks halfway through baking. With wide spatula, transfer cookies to wire racks to cool completely.

Repeat with remaining dough.

Yield: about 36 cookies