



Prep Time: 15 minutes

Cook Time: 10 minutes

Ingredients:

- * 1 cup (2 sticks) unsalted butter, room temperature
- * 1/2 cup sugar
- * 2 egg whites
- * 1/2 teaspoon vanilla
- * 1/2 cup ground toasted macadamia nuts
- * 1/2 cup all-purpose flour
- * 1/2 cup coarsely chopped macadamia nuts

Preparation:

Preheat oven to 350 degrees F.

In a large mixing bowl, cream the butter and sugar with an electric mixer. Add egg whites and vanilla. Continue beating till very smooth. Add the ground macadamia nuts and flour. Stir with a wooden spoon to blend gently but thoroughly into butter mixture.

In batches, drop the batter by teaspoons 2 inches apart onto two lightly buttered and floured baking sheets and flatten mounds slightly with the back of a spoon dipped in cold water. Sprinkle each mound generously with chopped nuts and bake for 8 to 10 minutes or till edges of wafers are golden. Carefully lift cookies onto a wire rack to cool.

Yield: About 48 wafers