

White Chocolate Chip Macadamia Cookies

Author: Dev Amadeo

Original recipe and notes at www.devamadeo.com



Details:

Yield: 12 to 14 medium to large cookies

Total time: 30 minutes plus chilling overnight if possible

Active time: 15 minutes for making the cookie dough, 5 minutes for shaping the cookies

Baking time: 10-12 minutes

Equipment: stand mixer, baking sheet, ice cream scooper

My Prep:

Ingredients:

- Unbleached all-purpose flour (can use traditional bleached as well) - 1 $\frac{1}{2}$ cup, 236g
- Baking soda - $\frac{1}{2}$ Tsp, 4g
- Baking powder - $\frac{1}{4}$ Tsp, 2g
- Fine sea salt - $\frac{1}{4}$ Tsp
- Butter, preferably organic - 8 TBSP, 114g
- Natural granulated sugar (may use regular white sugar) - $\frac{1}{2}$ cup, 111g
- Light Brown Sugar - $\frac{1}{2}$ cup, 97g
- Large egg (preferably organic) - 1
- Vanilla extract - 1 Tsp, 4g
- White chocolate chips - about $\frac{3}{4}$ cup, 135g
- Roasted macadamia nuts, roughly chopped in halves - $\frac{1}{2}$ cup, 70g

Steps:

Place the 1 $\frac{1}{2}$ cup of flour/236g, the $\frac{1}{2}$ teaspoon/4g of baking soda, the $\frac{1}{4}$ teaspoon/2g of baking powder and the $\frac{1}{4}$ teaspoon of fine sea salt in a large bowl with a hand whisk. Set aside.

Place the 8 tablespoons/113g of butter in the bowl of the stand mixer or in a large bowl to use with an electric hand mixer. Beat in medium-low speed (#2 in the Kitchen Aid) for 30 seconds just to make butter smoother and a bit fluffier. Add the $\frac{1}{2}$ cup/112g of light brown sugar and the $\frac{1}{2}$ cup/100g of granulated sugar and mix. Increase speed one notch and beat for 3 minutes, until butter is paler in color and mixture looks smooth. Add egg and mix one minute. Add the 1 teaspoon/4g of vanilla and mix to combine.

My recipe highlights:

Add flour mixture to butter-sugar mixture. Mix until roughly mixed and when there are no large streaks of flour visible. Add the $\frac{3}{4}$ cup/135g of white chocolate chips and the $\frac{1}{2}$ cup/70g of macadamia nuts. Using a wooden spoon or spatula manually mix everything in a folding motion.

Cover dough with plastic wrap and chill overnight.

When ready to bake, take dough out and let it come down to room temperature completely.

Extra notes:

Preheat oven at 350°. Line a baking sheet with parchment paper or a silicon mat.

Using a large ice cream scooper or with your hands, form 1" cookie dough balls. Press them down as much as possible and shape them round (see notes). Place them next to each other leaving about 1 $\frac{1}{2}$ " of space between them.

Bake for 10 for chewier cookies to 12 minutes for very crisp cookies. Let them cool down in the baking sheet a few minutes before transferring to a cooling rack to cool down completely.

If you want, carefully stick more white chocolate chips on top (see notes above) as soon as the cookies are out, and using a large glass or round cookie cutter spin the cookies in the baking sheet to make them perfectly rounded.

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