

GOOD

Cookies - Double Chip Macadamia

Yield 4-1/2 dozen

3/4 Cup Sugar

3/4 Cup firmly packed brown sugar

1 Cup Butter, softened

2 Eggs

1 t vanilla

2-1/4 Cups flour

1 t baking soda

1/2 t salt

1 (3-1/2 ounce) jars (1 cup) salted macadamia nuts, chopped

1 (12 oz) pkg. (2 cups) semi-sweet chocolate chips

1 Cup vanilla milk chips

Heat oven to 375 degrees. In large mixer bowl combine sugar, brown sugar, butter, eggs, and vanilla. Beat at medium speed, scraping bowl often, until well mixed (1 to 2 minutes). Add flour, baking soda and salt. Continue beating, scraping bowl often, until well mixed (1 to 2 minutes). By hand, stir in nuts, chocolate chips, and vanilla milk chips.

Drop dough by rounded teaspoonfuls 2 inches apart onto greased cookie sheet. Bake for 9 to 12 minutes or until lightly browned. Cool 1 minute before removing from cookie sheet.