

COOKIES - MACADAMIA NUT

1 c butter, softened

3/4 c sugar

3/4 c packed brown sugar

2 eggs

1 t vanilla

2-1/4 c flour

1 t baking soda

1 t salt

2 jars (3-1/2 oz) macadamia nuts

2 c (12 oz.) semisweet choc. chips

1 c (6 oz.) vanilla baking chips

In a mixing bowl, cream butter and sugars. Add eggs and vanilla; beat on med. Speed for 2 min. Combine flour, baking soda and salt; add to creamed mixture and beat for 2 minutes. Stir in nuts and chips. Cover and refrigerate several hours or overnight. Drop by tablespoonfuls 2" apart onto ungreased baking sheets. Bake at 375 for 10-12 minutes or until golden brown. Cool on pans for 1 minute before removing to wire racks; cool completely. **Yield:** about 6 dozen. 1 c chopped almonds may be substituted for the macadamia nuts.