



## Macadamia Cranberry White Chocolate Cookies

**Preheat oven to:** 350°F (175°C)

**Yield:** 3 dozen cookies

**Prep Time:** 5 minutes

**Bake Time:** 12-15 minutes

### Ingredients:

#### Dry Ingredients:

- 3 cups All-Purpose Flour
- $\frac{3}{4}$  teaspoon Baking Soda
- $\frac{3}{4}$  teaspoon Salt

#### Wet Ingredients:

- 1 cup Butter, Softened
- 2 Eggs
- $\frac{3}{4}$  cup White Sugar
- 1 cup Light Brown Sugar, Packed
- 1 tablespoon Vanilla Extract

#### Stir-Ins:

- 1 cup Vanilla Baking Chips
- 1 cup Macadamia Nuts, Chopped
- 1 cup Dried Cranberries

### Directions:

1. Preheat your oven to 350°F (175°C) and line your baking sheets with parchment paper.
2. In a medium bowl, whisk together the flour, baking soda, and salt. Set aside.
3. In a large bowl, use a mixer to cream the softened butter, white sugar, and brown sugar until light and fluffy.
4. Beat in the eggs one at a time, then stir in the vanilla extract.
5. Gradually mix the dry ingredients into the wet mixture.
6. Mix in the vanilla baking chips, chopped macadamia nuts, and dried cranberries.
7. Drop rounded spoonfuls of the cookie dough onto the prepared baking sheets.
8. Bake for 12-15 minutes, until the edges are golden brown. If desired, gently bang the baking sheet on the oven rack for crinkled tops.
9. Let the cookies cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely.

**Pro Tip:** Keep an eye on the cookies around the 12-minute mark. They should be golden brown at the edges for a perfect chewy yet crisp texture.