

WHITE CHOCOLATE MACADAMIA NUT COOKIES

While the boys were in college, Deeann would often send care packages to let them know we were thinking about them and to give them a little taste of home. They probably would have preferred money, but cookies were good too, and these were Brian's favorite.

1 cup Butter
2/3 cup Brown Sugar
1 1/3 cup Granulated Sugar
1 1/2 teaspoons vanilla
2 large Eggs
3 cups Flour
1 teaspoon Baking Soda
1 teaspoon Salt
8 ounces White Chocolate (either chips, or a block cut into small chunks)
1 cup Macadamia nuts, cut into small pieces

Preheat oven to 300 degrees and line your baking sheets with parchment paper (DO NOT USE WAXED PAPER!). Mix together the butter, brown sugar and granulated sugar until light, scraping sides of the bowl occasionally. Beat in vanilla and eggs. In a separate bowl, mix the flour, soda and salt, then add to the batter. Remove the bowl from the mixer, and using a stout spoon and some elbow grease, mix in the white chocolate and nuts.

Drop by heaping tablespoonful onto the baking sheets. Bake for about 12 minutes, rotating the pan after 6 minutes. Remove from the pan when they are barely cool.

The secret with these cookies is the slow cooking, and the parchment paper helps to slow the cooking a bit as well. Do not overcook. These cookies are not browned when done.