



Macadamia Nut White Chocolate Chunk Cookies

The added nuts and white chocolate chips make this a WOW cookie!

Yield: 18-20 cookies

Ingredients

- 1 bag [Pamela's Chocolate Chunk Cookie Mix](#)
- 8 TBSP butter (1 stick) or butter alternative
- 1 egg (large) or egg replacer (prepared)
- 1/3 cup split raw macadamia nuts
- 1/3 cup white chocolate chips*

Directions

USING HEAVY DUTY STAND MIXER: Preheat oven to 350°. Soften butter (or butter alternative) in mixing bowl. Add dry mix and one large egg (or egg replacer). Mix together for 1 full minute or until dough is fully incorporated. Add 1-2 tsp water if dough appears dry or crumbly. Mix in macadamia nuts and white chocolate chips. Place heaping TBSP scoops of dough on greased or parchment covered cookie sheet, and lightly flatten. Cookies will spread when baking. Bake for 12 to 16 minutes. For crispier cookies, increase bake time. Remove cookies with spatula from baking sheet while still warm. Cookies will have a darker color due to cocoa powder in the mix. HELPFUL HINT: Ice cream scoops work well for scooping dough for equal sized cookies.

HAND MIXING: Preheat oven to 350°. Reduce fat to seven (7) TBSP butter (or butter substitute). Melt and let cool. Combine with Pamela's Chocolate Chunk Cookie Mix and one large egg (or prepared egg replacer) and mix until completely incorporated. Mix in macadamia nuts and white chocolate chips. Dough will appear dark, oily and slightly crumbly. Press together heaping TBSP dollops and place on greased or parchment covered cookie sheet. Lightly flatten and bake for 16 to 18 minutes.

*Consumers concerned about gluten should check that white chocolate chips are gluten-free.

PAMELA'S FROZEN DOUGH:

Prepare cookie dough in advance for baking whenever you crave hot-from-the-oven cookies! Form cookies and lightly flatten on a greased cookie sheet. Place cookie sheet in the freezer for 15 minutes. Remove frozen dough from cookie sheet and store in a plastic bag or container and refreeze. Or form dough into a log, wrap in plastic and freeze. To bake, preheat oven to 350°. Remove plastic wrap from dough log and cut into ¼ inch slices. Place frozen slices or pre-formed cookies on greased or parchment covered cookie sheet, and bake for 17 to 19 minutes.