

White Choc & Macadamia Cookies

INGREDIENTS

125g butter, softened
3/4 cup brown sugar
1 egg
1 tsp vanilla essence
1 cup plain flour
1 cup self-raising flour
1 cup white choc chips
1 cup macadamia nuts,
roughly chopped

Preheat oven 175oC.

1. Cream butter and sugar.
2. Add egg and vanilla essence and mix well.
3. Add plain flour and self-raising flour, and mix well.
4. Stir in white choc chips and macadamia nuts.
5. Place spoonfuls of mixture on a baking tray, allowing some room to spread.
6. Bake in oven for 15 minutes or until light golden and firm to touch.
7. Leave on tray for a few minutes then transfer to wire rack to cool.

