

- If you love a good soft and chewy cookie full of white chocolate and macadamia nuts, these cookies are for you. Stop what you're doing and make them. They're so good and totally addicting and I think cookies can be a little tricky so I'm gonna show you all my tips today. Hi, I'm Lindsay from Life, Love and Sugar and today, we're making white chocolate macadamia nut cookies. So the first thing we're gonna wanna do is combine our dry ingredients. We've got some all-purpose flour here and you really wanna make sure that you measure this accurately, small differences in your flour can make a big difference in the way your cookie turns out. The best thing you can do is use a food scale, if you don't have one, I suggest stirring up your flour with a spoon and then measuring it with your measuring spoon. And we've got some baking soda. I actually really like baking soda in cookies 'cause I think generally it gives you a softer, chewier cookie and it's gonna stay that way for longer. And then a little salt. Never forget your salt, it adds nice flavor. And then we'll whisk those together. We'll set this aside while we work on the rest of our ingredients. The next thing we're gonna work with is our sugars. We're using white sugar and brown sugar. Brown sugar adds a really nice moisture and flavor so we've got a mix of the two. And then we're gonna add our butter which is at room temperature. So we're gonna pop this on our mixer and cream it together. You wanna let it cream for about four minutes, scrape down the sides of the bowl as much as you need and just make sure you get a nice fluffy consistency and you should really see it lighten in color. All right, so when everything is fully creamed together, you're ready to move on. I'll go ahead and give you a visual of what you're looking for in case you aren't familiar. So you can see how it's gotten this really, like nice creamy fluffy texture to it and you can also see how it started out a little bit darker in color and now it's actually a lot lighter. So next we're gonna add in our egg yolk. Stir that in there until it's pretty well combined. And we can add in our full egg. We'll go ahead and add our vanilla extract. Right, once all that's combined, we're gonna add our dry ingredients. We don't wanna over mix it, so once it's all kinda nicely mixed, and maybe there's just a touch of flour left, we're gonna take this bowl off the mixer and kind of finish with our spatula. So things have just started to come together. It is a pretty thick cookie dough. You can see there's a little bit of flour around in there and we're gonna just go ahead and mix that in ourselves. Just make sure you're getting everything incorporated in there. At this point I'm also gonna add just a touch of milk to help everything come together at the end. It's only gonna be about a teaspoon, maybe a teaspoon and a half, you really don't wanna add too much additional liquid to these cookies or they could spread too much in the oven. So you just wanna add enough that it kind of brings everything together. So I'm gonna do about one, maybe one and a half teaspoons. Now the fun part, we've got our macadamia nuts and our white chocolate chips. We'll just stir those in and then we'll be ready to make our balls. Okay, so this is a cookie dough that I think is best to refrigerate prior to baking. It just, the moisture really kind of soaks up into the cookies and you just get a softer and

chewier cookie, it stays that way for longer. It's definitely better. You wanna refrigerate it for at least two to three hours if not overnight. And so I actually like to make my cookie dough balls before I refrigerate it, that way when they come out of the fridge, it's easy to pop them right in the oven. I do two tablespoons sized balls of cookie dough. One thing to note when you're making cookies is, if you have larger balls of cookie dough or smaller, that also affects the way they spread. A larger ball of cookie dough is going to spread more. So just keep that in mind as you're making your cookie dough balls if you reduce it or increase it, your cookies may turn out a little differently. I've never really liked any of the cookie scoops that I've used so I just use my tablespoon and then measure out two of those. I'm gonna throw these into a nice ball. And you just wanna keep going until you've used all of your cookie dough. When you're done making your cookie dough balls, you wanna pop these in the fridge for about three hours or overnight. So after your cookie dough has chilled in the fridge, you wanna let them sit out for about an hour to soften and then you'll pop them under your cookie sheet. I like to use a cookie sheet lined with a silicone baking mat but you can use parchment paper too if you prefer. You could pop them in the oven just like that or you can kinda add a couple extra chocolate chips and nuts if you like, just so they have kind of a pretty look in them when they come out of the oven. And now we're ready to pop these in the oven and they bake for about eight minutes in my oven. All ovens are a little different so adjust if you need to for your oven. Okay, so once your cookies come out of the oven, if you find that they spread a little more than you want to or you just wanna shape them a little differently, you can actually use a spoon and just kinda tuck the edges in. They should spread nicely. If they haven't spread as much as you want, there are a couple possibilities. One could be that you overmeasured your flour a little bit, the other could be that maybe the cookie dough was a little cold when it went in the oven. The other possibility is with a cookie like these, with all these mix-ins, if you have a cookie that has a lot more of the macadamia nuts and white chocolate chips than another one, it could just be that they kinda stayed in a mound in the middle of the cookies and so it just didn't spread very well. So those are some things you can pay attention to with your cookies, in some ways you can kind of make adjustments. So when your cookies have cooled, you can put them in an airtight container and store them for a couple of days or just go ahead and put them on a nice serving platter and serve them right to your guests, they're ready to go. These cookies are soft, chewy, nice and thick, and they are full of white chocolate chips and macadamia nuts. They are so delicious. I really hope you enjoy them. For the full recipe, head over to lifeloveandsugar.com.