Mochiko Butter Mac Nut Cookies

Level: Easy   *Prep Time: 10 minutes*
Serves: About 2½ dozen   *Cooking Time: 15 to 20 minutes per batch*

1 tsp. baking soda
1½ cups all-purpose flour
½ cup mochiko
¼ tsp. salt
½ pound (or 2 sticks) unsalted butter, softened
¾ cup white granulated sugar
2 tsp. vanilla
1 cup macadamia nuts, coarsely chopped

Preheat oven to 350°. Line a cookie sheet with parchment paper. Set aside.

In a medium bowl, mix the baking soda, flour, mochiko and salt. Set aside.

In a stand mixer with a paddle attachment, cream the butter and sugar until light and fluffy, about 5 to 8 minutes. Add vanilla and mix well. With the mixer on low speed, gradually add the flour mixture to the butter mixture and mix until all ingredients are combined. With a large spatula or wooden spoon, fold in the nuts. Refrigerate the cookie dough for 30 minutes. With a teaspoon, drop rounded scoops of dough onto the cookie sheet lined with parchment paper about 3 inches apart. Bake for 15 to 20 minutes until slightly golden brown. Cool on a wire rack and store in an airtight container when completely cooled.

Notes:
- Don't bake cookies when it's raining or when there's high humidity.
- If you have a small cookie scoop, scoop the dough onto the cookie sheet with that instead of the teaspoon. The cookies will look more uniform.
- Place the leftover dough back in the refrigerator between baking batches.