

Crunchy Chocolate Chip Mac Nut Cookies



Level: Easy

Prep Time: 15 minutes

Serves: 5 to 6 dozen

Cooking Time: 15 to 18 minutes per batch

- 3½ cups all-purpose flour
- 1 tsp. salt
- 1 tsp. baking soda
- 1 cup (2 sticks) unsalted butter, cut into cubes
- 1 cup dark brown sugar
- 1 cup white granulated sugar
- 1 cup vegetable oil
- 1 egg
- 1 tsp. vanilla
- 1 cup Rice Krispies cereal, crushed
- 1 cup quick oats
- 1 (12 oz.) bag semi-sweet chocolate chips
- 1 cup macadamia nuts, coarsely chopped



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

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

In a stand mixer with a paddle attachment, cream the butter and sugars together. Add the oil and mix well. Add the egg and vanilla and mix well. With the mixer on low speed, gradually add the flour mixture to the butter mixture and mix until all the ingredients are combined. With a large spatula or wooden spoon, fold in the crushed Rice Krispies, oats, chocolate chips, and 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 to 4 inches apart. Bake for 15 to 18 minutes until golden brown. Cool on a wire rack and store in an airtight container to keep crunchiness.

Notes:

- Don't bake cookies when it's raining or when there's high humidity.
- I use Guittard semi-sweet chocolate chips. It's a little more expensive than the generic brands, but I like the taste of Guittard chocolate better.
- 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.