



Mochiko Butter White Chocolate 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. coarse kosher salt

½ pound (or 2 sticks) unsalted butter, softened

¾ cup white granulated sugar

2 tsp. pure vanilla extract

1½ cups macadamia nuts (do not chop - leave as wholes and halves)

1½ cups PREMIUM white chocolate baking chips (i.e. Ghirardelli® or Guittard®)



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 and white chocolate chips. Cover and refrigerate the cookie dough for 1 hour. 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. To prevent the hot cookie from falling apart, let the cookies sit on the baking sheet for 1 to 2 minutes before transferring to a wire rack to cool. 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.
- Cover and place the leftover dough back in the refrigerator between baking batches.