



White Chocolate Macadamia Coconut Cookies

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Course

Cookies

Cuisine

American

Keyword

white-chocolate-macadamia-coconut-cookies

Prep Time	15 minutes
Cook Time	14 minutes
Cooling Time	5 minutes
Total Time	29 minutes
Servings	40 Cookies
Calories	224kcal
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Ingredients

- 1 cup salted butter softened
- 3/4 cup light brown sugar
- 3/4 cup granulated sugar
- 2 tsp pure vanilla extract
- 2 large eggs
- 2 1/4 cup all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 2 cup white chocolate chips
- 1 1/2 cup macadamia nuts. chopped
- 1 10 oz package sweetened flaked coconut

Instructions

1. Preheat the oven to 375°F. Line 2 baking sheets with parchment paper. Set aside.
2. In the bowl of a stand mixer cream together the butter, brown sugar, granulated sugar and vanilla. Beat for 2 minutes until creamy. Add the eggs one at a time beating well after each addition. Scrape the sides of the bowl periodically.
3. Sift together the flour, baking soda and salt. Add gradually to the creamed mixture stopping to scrape the sides of the bowl as needed.
4. By hand mix in the white chocolate chips, macadamia nuts and coconut, Mix until the ingredients are evenly distributed. The dough will be stiff.
5. Use a 2 oz ice cream scoop to divide the dough placing 2-inches apart on the pans.
6. Bake for 12-14 minutes until golden. Cool on the pan for 5 minutes then move to a cooling rack to cool completely.
7. Store tightly covered at room temperature.

Notes

This dough freezes well. Thaw in the refrigerator overnight then bake accordingly.

Nutrition

Serving: 1 cookie | Calories: 224kcal | Carbohydrates: 23g | Protein: 2g | Fat: 14g | Saturated Fat: 8g |
Trans Fat: 1g | Cholesterol: 23mg | Sodium: 164mg | Potassium: 62mg | Fiber: 1g | Sugar: 16g | Vitamin
A: 158IU | Vitamin C: 1mg | Calcium: 30mg | Iron: 1mg