



ESTABLISHED 1983

## WONDAREE RECIPES

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Recipe from The Dairing Gourmet  
<http://www.dairinggourmet.com/2013/02/12/white-chocolate-cherry-macadamia-cookies/>

# WHITE CHOCOLATE CHERRY MACADAMIA NUT COOKIES

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## INGREDIENTS

½ cup butter, softened  
½ cup packed brown sugar  
½ cup white sugar  
1 egg  
1 teaspoon vanilla extract  
1½ cups all-purpose flour  
½ teaspoon baking soda  
¼ teaspoon salt  
¾ cup white chocolate chips  
½ cup Bits-n-Pieces Wondaree macadamia nuts  
1 cup dried cherries

Preheat oven to 190degrees. Grease a cookie sheet.

In a large mixing bowl, combine the butter and sugars. Using an electric mixer, cream the butter and sugars until fluffy and pale in color, 3-5 minutes. This step is important for ensuring soft, chewy cookies. Beat in the egg and vanilla extract.

In a separate bowl, combine the flour, baking soda and salt. Using a wooden spoon, carefully stir the flour mixture into the butter mixture, just until combined. Stir in the white chocolate chips, dried cherries and macadamia nuts.

Drop heaping spoonfuls of the batter onto the greased cookie sheet.

Bake the cookies for 8-10 minutes or until they just begin to turn golden around the edges. Allow the cookies to cool for 2 minutes on the cookie sheet before transferring them to a wire rack to cool completely.