



The Grown-Up Girls Guide to Looking Good and Feeling Great

White Chocolate, Cranberries and Macadamia Nut Cookies

Recipe from Tyler Florence with a tweak or two from Pamela Frost Dennis at Beauty Bloomers

Ingredients

- 3 cups all purpose flour
- 1 teaspoon baking soda
- ¾ teaspoon salt
- 1 cup (2 sticks) unsalted butter, room temperature
- 1 cup (packed) golden brown sugar
- ¾ cup sugar
- 2 large eggs
- 1 tablespoon vanilla extract
- 1½ cups dried cranberries (about 6 ounces)
- 1½ cups white chocolate chips (about 8½ ounces)
- 1 cup coarsely chopped roasted salted macadamia nuts (about 4½ ounces)
- Flake Salt and coarse granulated sugar (such as Wilton White Sparkling Sugar)

Preparation: Preheat oven to 350°F. Line 2 large rimmed baking sheets with parchment paper.

Sift first 3 ingredients into medium bowl. Using electric mixer (this dough will get thick, so use a stand mixer if possible), beat butter in large bowl until fluffy. Add both sugars and beat until blended. Beat in eggs, 1 at a time, then vanilla. Add dry ingredients and beat just until blended. Using spatula, stir in cranberries, white chocolate chips, and nuts.

For large cookies, drop dough by heaping tablespoonfuls onto prepared sheets, spacing 2½ inches apart. For small cookies, drop dough by level tablespoonfuls onto sheets, spacing 1½ inches apart.

Tweak #1: Flatten slightly and lightly sprinkle the coarse sugar and flake salt (grind between your fingers) on top. This elevated the cookie from yummy to OMG!

Bake cookies until just golden, about 10-10½ (chewy) to 12 (crunchy) minutes depending on your oven. Cool.

Tweak #2: If desired, melt some white chocolate chips and drizzle over cookies.

Yield: Makes 36 (large) or 72 (small) cookies

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