



WHITE CHOCOLATE COOKIES

From the kitchen of Mom Dudley

Ingredients:

½ cup Butter
½ cup Shortening
¾ cup Sugar
½ cup Brown Sugar, packed
1 Egg
1 ¾ cups Flour
1 tsp. Baking Soda
1 tsp Salt
2 tsp Vanilla Extract
10 oz White Chocolate
Coarsely Chopped
½ cup Coarsely Chopped
Macadamia Nuts, lightly
toasted

Directions:

In a large mixing bowl, cream butter and shortening. Gradually add sugars beating until light and fluffy. Add eggs, mix well.

Combine flour, soda and salt; add to creamed mixture. Blend in vanilla. Stir in chocolate and nuts. Cover and chill dough for 1 hour.

Drop by heaping Tbsp about 3-inches apart on ungreased baking sheet.

Bake 350 ° for 12 -14 minutes or until lightly browned. Let stand a few minutes before removing cookies to a wire rack to cool.

Makes: 2 ½ dozen cookies