

Chocolate White Chocolate Macadamia Nut Cookies

Source: <https://sallysbakingaddiction.com/super-chunk-white-chocolate-macadamia-nut-cookies/>

Ingredients

- ~2 cups (245g) all-purpose flour
- ~2 tbsps (20g) cocoa powder
- 1 teaspoon cornstarch
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup (12 Tbsp; 170g) unsalted butter, melted + slightly cooled
- 3/4 cup (150g) packed light or dark brown sugar
- 3/4 cup (150g) granulated sugar
- 1 large egg + 1 egg yolk, at room temperature
- 1 and 1/2 teaspoons pure vanilla extract
- 1 heaping cup (210g) white chocolate chips
- 1 cup (120g) roughly chopped macadamia nuts

Directions

1. Whisk the flour, cocoa powder, cornstarch, baking soda, and salt together in a large bowl. Set aside.
2. Whisk the melted butter, brown sugar, granulated sugar, egg, egg yolk, and vanilla extract together until combined. Pour into dry ingredients and mix everything together with a silicone spatula until completely combined. Fold in the white chocolate chips and macadamia nuts. (You can use a mixer for this step if needed.)
3. Preheat oven to 350°F (177°C). Line baking sheets with parchment paper or silicone baking mats. Set aside.
4. Roll cookie dough into balls, about 1-1.5 Tablespoons of dough per cookie, and arrange a couple inches apart on the baking sheets. Bake for ~10 minutes. The centers will look soft.
5. Remove from the oven and allow cookies to cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.
6. Cookies stay fresh covered at room temperature for up to 1 week.

