

White Chocolate Macadamia Nut Cookies

You will need:

1/2 cup (1 stick) butter, softened 1 egg 1 teaspoon vanilla

Preheat oven to 350 degrees. Empty the jar into a large bowl and mix well. In a small bowl whisk together egg, softened butter, and vanilla extract. Add the wet ingredients to dry ingredients and stir until combined.

Bake for 8 to 10 minutes or until edges are very light brown. The middles will appear underdone. Cool on cookie sheet for 5 minutes. Transfer cookies to a wire rack to cool completely.

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