
Macadamia Nut Butter Cookies

Ingredients:

2¾ Cups (330g) All Purpose Flour
½ Tsp EACH Baking Soda & Salt
1 Tsp Baking Powder
1½ Tsp Ginger, Powdered
1 Cup (198g) White Sugar
1 Cup (213g) Brown Sugar; Light &` Packed
1 Cup Unsalted Butter, Softened (Option: Substitute 113g Lard for 8 Tblsp Butter)
1 Cup (270g) Macadamia Nut Butter @ Room Temp
2 Eggs, Large @ Room Temp
2 Tsp Vanilla Extract (Option: 1 Tsp Extract & 1 finely chopped Vanilla Bean/about 2 Tsp)
8 Oz (227g) Macadamia Nuts; Unsalted, Roasted/Toasted & Coarse Chopped
1½ Cup (77g) Coconut Threads, Unsweetened & Toasted

Yield: ~60 Cookies @ 1.0 Oz

Directions:

1. Whisk Dry Ingredients together; Flour, Baking Soda, Salt, Baking Powder, and Ginger.
2. In Mixer Bowl cream Butter and Sugars until uniformly smooth, light, and sticks to the side of the Bowl. If used, include finely chopped Vanilla Bean.
3. Add Macadamia Nut Butter and beat until well blended.
4. Add Vanilla and beat until well blended.
5. Add Eggs and beat until light and fluffy.
6. Add Dry Ingredients and beat just until well blended. Do not overmix. Scrape bowl frequently to ensure all ingredients are well blended.
7. Add Macadamia Nuts and beat until evenly mixed.
8. Cover and refrigerate Dough for at least 3 hours.
9. Preheat Oven to 350°. Prepare Cookie Sheet(s) with Parchment Paper.
10. Scoop ~1½ Tablespoons of Dough (#40 Scoop slightly overfilled) and "drop" Scoops 2 inches apart on Parchment Paper covered Cookie Sheet. If not using a Scoop, roll Dough into Balls before placing on Cookie Sheet.
11. Bake 12 minutes or until edges are very light brown. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.

Notes:

Ginger Syrup – Substitute 3/8 Cup (90g) of Ginger Syrup for ½ Cup (99g) White Sugar and delete Ginger Powder.

Chocolate – Add 2 ounces of Shaved Dark Chocolate and/or 8 Oz (227g) of White Chocolate Chips to the Dough with the Macadamia Nuts.