

---

## Coconut Lime Macadamia Butter Cookies

---

### **Ingredients:**

3¼ Cups (390g)	All Purpose Flour
1 Tsp	Baking Soda
½ Tsp EACH	Baking Powder & Salt
1½ Tsp	Ginger
1½ Cups (24 Tblsp)	Unsalted Butter, Softened (Option: Substitute 113g Lard for 8 Tblsp Butter)
1½ Cups (297g)	White Sugar
2 Tblsp	Lime Zest
2	Eggs; Large @ Room Temp
2 Tblsp	Lime Juice <b>Or</b> 1 Tblsp Juice & ½ Tsp Lime Oil
1 Tsp	Coconut Extract
2 Cups (106g)	Coconut; Shredded & Toasted
8 Oz (227g)	Macadamia Nuts; Roasted, Unsalted & Coarsely Chopped
10 Oz (280g)	White Chocolate Chips (Optional)

***Yield: ~60 Cookies @ 1.0 Oz***

### **Directions:**

1. In Medium Bowl whisk together Dry Ingredients; Flour, Baking Soda & Powder, Salt, and Ginger.
2. In Mixer Bowl cream Butter, Sugar, and Lime Zest until uniformly smooth, light, and sticks to the side of the Bowl.
3. Add Lime Juice and Coconut Extract and beat until well blended.
4. Add Eggs and beat until light and fluffy.
5. Add Dry Ingredients and beat just until well blended. Do not overmix. Scrape bowl frequently to ensure all ingredients are well blended.
6. Add Coconut, Macadamia Nuts, and, if used, White Chocolate Chips and beat until evenly mixed.
7. Cover and refrigerate Dough for at least 3 hours.
8. Preheat oven to 350°. Prepare Cookie Sheet(s) with Parchment Paper.
9. 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.
10. Bake 11 minutes or until the edges just start to brown. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.