

Macadamia Nut Cookies

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This recipe yields approximately 40 cookies.

Ingredients:

2 cups of all-purpose flour.
2 cups of coconut flakes.
1 cup of butter, softened.
1 cup of confectioners' sugar.
½ cup of chopped macadamia nuts.
¼ cup of finely ground macadamia nuts.
¼ cup of granulated sugar.
1 teaspoon of vanilla.
¼ teaspoon of salt.

Directions:

Sift the flour, measure, then sift again with the salt. Set aside.

In a large bowl, cream the butter, then add the granulated sugar and cream again until blended thoroughly.

Add the vanilla.

Gradually beat sifted flour into creamed mixture until smooth.

Mix in the flaked coconut and macadamia nuts.

Shape the dough into a roll 1-½ inches in diameter and wrap in clear plastic wrap.

Refrigerate for at least 6 hours.

Slice the roll at quarter-inch intervals and place rounds on a greased baking sheet.

Bake at 300°F (150°C) for 20 minutes.

Sift the confectioners' sugar onto waxed paper, reserving about 1/3 cup, and transfer baked cookies to it.

Sift the tops lightly with remaining sugar.

Allow to completely cool, before storing in cookie tins.