

# White Chocolate Cranberry Macadamia Nut Cookies



## BAKER'S TIP

Fiber loves water and your recipes will too. You may notice your recipes will need a little more liquid (water, milk, or fruit juice) when using our flour.

**For breads, rolls, and other yeast-raised baked goods:** Increase liquids  $\frac{1}{4}$  cup (60g) at a time until you reach the desired dough consistency.

**For cookies:** Increase liquids 1 tbs. (15g) at a time until you reach the desired batter or dough consistency.

**For brownies, quick-breads, muffins, pancakes, waffles, pie crusts and more:** Increase liquids 2 tbs. (30g) at a time until you reach the desired batter or dough consistency.

## Ingredients

- 2  $\frac{1}{2}$  cups [Flourish Flour](#)
- 1 cup butter, softened
- $\frac{3}{4}$  cup packed light brown sugar
- $\frac{1}{2}$  cup white sugar
- 2 eggs
- $\frac{1}{2}$  tsp vanilla extract
- $\frac{1}{2}$  tsp almond extract
- 1 tsp baking soda
- $\frac{1}{2}$  tsp salt
- 1 cup coarsely chopped macadamia nuts
- 1 cup coarsely chopped white chocolate
- $\frac{1}{2}$  cup dried cranberries

## Instructions

1. Preheat oven to 350 degrees F
2. In a large bowl, cream together the butter, brown sugar, and white sugar until smooth. Beat in the eggs, one at a time, then stir in the vanilla and almond extracts.
3. In a separate bowl, combine the flour, baking soda, and salt
4. Gradually stir into the creamed mixture. Mix in the macadamia nuts and white chocolate. Drop dough by teaspoonfuls onto ungreased cookie sheets.
5. Bake for 10 minutes in the preheated oven, or until golden brown.