
Macadamia Nut Butter Cookies with Dried Cranberries and Chocolate Chips

adapted a little from Bake or Break blog, 2011 (she adapted it from Cooking Light)

Internet Address: <http://www.bakeorbreak.com/2011/12/macadamia-butter-cookies-with-dried-cranberries/>



- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 teaspoon ground nutmeg
- 1 1/3 cups macadamia nuts
- 1 cup granulated sugar
- 1 cup packed light brown sugar
- 2 teaspoons vanilla extract
- 2 large egg
- 1 cup dried cranberries, chopped
- 1/2 cup mini-chocolate chips
- 2 tablespoons granulated sugar

Cookies

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 50

Note: there is no butter in this cookie - the macadamia nuts are processed to a very fine grind and provide the fat.

1. Whisk together flour, baking soda, salt, and nutmeg. Set aside.
2. Place macadamia nuts in a food processor. Process until smooth, about 2 minutes.
3. In a large bowl, combine processed macadamia nuts, 1/2 cup granulated sugar, and brown sugar using an electric mixer at medium speed. Add vanilla extract and egg. Beat well. Gradually add flour mixture to sugar mixture, beating at low speed just until combined. Dough will be thick. Stir in cranberries and mini-chocolate chips. Chill dough 10 minutes.
4. Preheat oven to 375°. Line 2 baking sheets with parchment paper or silicone mats.
5. Place 1 tablespoon granulated sugar in a small bowl. Roll dough into balls about 1-inch in diameter. Lightly press each ball into sugar. Place cookie balls, sugar side up, on prepared baking sheets. Gently press the top of each cookie with a fork twice to form a crisscross pattern. Dip fork in water as needed to keep it from sticking to cookies.
6. Bake cookies (1 baking sheet at a time) for 9-11 minutes, or until golden. Remove from pans to wire racks to cool.

Yield: 60 cookies

Per Serving (excluding unknown items): 94 Calories; 3g Fat (31.8% calories from fat); 1g Protein; 15g Carbohydrate; 1g Dietary Fiber; 8mg Cholesterol; 53mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates.