



Nutty About Pineapple Cookies

Serving Size: Makes about 4 dozen cookies

INGREDIENTS

- 1 cup unsalted macadamia nuts, toasted and coarsely chopped
- 3 cups all-purpose flour
- ½ tsp salt
- 1 tsp baking soda
- 1 cup (2 sticks) butter, softened
- ¾ cup granulated sugar
- 1 cup light brown sugar, packed
- 2 large eggs
- 2 tsp LorAnn Oils Vanilla Extract
- ½ tsp LorAnn Oils Pineapple Super-Strength Flavor
- 12 oz. white chocolate chips



INSTRUCTIONS

1. Preheat oven to 350°F.
2. Spread macadamia nuts on a cookie sheet and bake until lightly toasted, about 4–6 minutes, stirring halfway through. Watch carefully so nuts do not burn. Remove from oven and allow nuts to cool to room temperature. Once cooled, coarsely chop the nuts and set aside.
3. In a medium bowl, whisk together flour, salt, and baking soda; set aside.
4. In a large bowl, beat together butter, granulated sugar, and brown sugar with a handheld mixer (or in the bowl of a stand mixer fitted with the paddle attachment) until well combined.
5. Add eggs, LorAnn Oils Vanilla Extract, and LorAnn Oils Pineapple Flavor and beat 2–3 minutes, or until the mixture is creamy and light in color.

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INSTRUCTIONS (Cont.)

6. Stir in flour mixture until just combined.
7. Stir in white chocolate chips and toasted macadamia nuts. Stir until all ingredients are combined and no streaks of flour remain.
8. Scoop dough by the spoonful (about a tablespoon in size) and place onto baking sheets lined with parchment paper, spacing about 2 inches apart.
9. Bake cookies for 9–11 minutes, or until edges are golden brown.

