

Lemon White Chocolate Macadamia Nut Cookies

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What You'll Need:

8 ounces butter (225 grams), softened and cut into 16 pieces

1/2 cup (100 grams) granulated sugar

3/4 cup (238 grams) light brown sugar, packed

2 teaspoons lemon zest

2 1/2 cups (300 grams) all-purpose flour

1 teaspoon baking powder

1 teaspoon baking soda

3/4 teaspoon salt

2 large eggs

2 teaspoons pure lemon extract (or 3/4 teaspoon pure lemon oil, such as Boyajian brand)

1 1/2 cups (240 grams) best-quality white chocolate chips

1 cup (125 grams) unsalted macadamia nuts (mine were also dry roasted)

What You'll Do:

1. In a small bowl, whisk together the flour, baking powder, baking soda and salt.
2. In a stand mixer, with the paddle attachment, cream the butter, white sugar, brown sugar and lemon zest for 2 minutes on medium-high speed. Scrape down the sides and paddle and continue to beat on medium-high for 1 more minute.
3. Add the eggs, one at a time, scraping down the sides between additions. Beat in the lemon extract.
4. Add the flour mixture and blend on low speed until just combined. Scrape the bowl and paddle, raise the speed to medium and continue to beat for 30 seconds to 1 minute until the mixture looks smooth. Pour in the white chocolate and macadamia nuts and incorporate on low speed.
5. Refrigerate for 2 hours or overnight (and up to 3 days). When ready to bake, preheat oven to 350°F. Line your baking sheets with parchment paper. Scoop large balls of dough, about 2 1/2" in diameter. These spread, so I only put 6 on a baking sheet. Bake for 9 to 12 minutes, or until just light golden brown on the bottom and still tender and pale in the

middle. If you touch the center of the cookie lightly it should not leave an imprint however. The goal here is a soft cookie that won't fall apart when you pick it up. Let the cookies cool for 5 minutes on the baking sheet before removing to a cooling sheet.