

## CHOCOLATE CHUNK TREASURE COOKIES

### INGREDIENTS

1 1/2 cups graham cracker crumbs  
1/2 cup all purpose flour  
2 teaspoons baking powder  
1 can sweetened condensed milk (not evaporated milk!)  
1/2 cup (1 stick) butter, softened  
1/2 cups flaked coconut  
1 package (12 ounces) semi-sweet chocolate chunks (or chips)  
1 cup chopped raw macadamia nuts

### DIRECTIONS

Preheat oven to 375F.

In a small bowl, mix together flour, graham crackers and baking powder. In the bowl of your stand mixer, beat together butter and condensed milk until smooth. Add graham cracker crumb mixture; mix well. Stir in coconut, chocolate chunks/chips and macadamia nuts.

Drop by rounded tablespoons onto a cookie sheet lined with silpat or parchment paper. Bake 11-13 minutes or until golden brown.