

## Coconut Macadamia Nut Chocolate Chip Cookies

### Ingredients

1 cup (2 sticks) unsalted butter, softened to room temperature  
2/3 cup Granulated Sugar  
1 1/4 cup Brown Sugar  
1 teaspoon Vanilla Extract  
1 teaspoon coconut extract (optional)  
2 Large Eggs, at room temperature  
2 cups All Purpose Flour  
1/4 cup Almond Meal  
1/4 Cup Corn Starch  
1 teaspoon Baking Soda  
1/4 teaspoon Salt  
1 cup Macadamia Nuts, roughly chopped  
3 cups Shredded Coconut  
1 1/2 cups semi-sweet Chocolate Chips

### Directions

Preheat oven to 350F. Line baking sheets with silpat or parchment paper.

In a bowl, whisk together flour, almond meal, corn starch, baking soda and corn starch. In the work bowl of your stand mixer, cream together butter, sugars, eggs, vanilla extract and coconut extract (if using). Add dry ingredients to the wet ingredients and mix until just combined. By hand, stir in the coconut, macadamia nuts and chocolate chips. Let rest for 30-45 minutes.

Scoop by heaped tablespoon onto the prepared baking sheets, spacing the cookies about 2 inches apart. Bake for 18-20 minutes, or until golden brown. Let rest on the baking sheet for 5 minutes before moving to a wire rack to cool completely.