



White Chocolate Macadamia Nut Cookies (S)

These are lovely for a fancy tea party... or if you simply have an obsession with macadamia nuts. This recipe can be found on page 98 of [Trim Healthy Indulgence](#).

Makes 12 Cookies

INGREDIENTS:

- 2 cups almond flour
- ½ cup [TH Baking Blend](#)
- 1 tsp baking powder
- ½ tsp baking soda
- ¼ tsp [TH Mineral Salt](#)
- ½ cup softened butter
- 1 tsp [TH Natural Burst Vanilla Extract](#)
- 2 eggs
- ¾ cup chopped macadamia nuts
- ¾ cup plan-approved white chocolate-style baking chips
- 1/3 cup [TH Gentle Sweet](#)



DIRECTIONS:

1. Line a cookie sheet with parchment paper. Beat the butter and Gentle Sweet together in a bowl. Add the eggs and vanilla extract and beat until fully combined. Add the dry ingredients and mix thoroughly. Fold in the macadamia nuts and chocolate chips with a wooden spoon. Roll into small balls and place on the cookie sheet and flatten slightly with the palm of your hand. Bake at 350°F for 10 minutes. Let cool on a wire rack.

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