White Chocolate Macadamia Nut Cookies

Makes 2 dozen

INGREDIENTS

¼ cup butter, softened

¼ cup shortening

¼ cup and 2 tablespoons packed light brown sugar

¼ cup white sugar

1 egg

¼ teaspoon vanilla extract

¼ teaspoon almond extract

1 ¼ cups all- purpose flour

½ teaspoon baking soda

¼ teaspoon salt

½ cup chopped macadamia nuts

½ cup chopped white chocolate

DIRECTIONS

1. Preheat oven to 350ºF
2. In a large bowl, cream together the butter, shortening, brown sugar and white sugar until smooth.
3. Beat in the egg.
4. Then stir in the vanilla and almond extracts.
5. Combine the flour, baking soda and salt. Gradually stir into the creamed mixture.
6. Mix in the macadamia nuts and white chocolate.
7. Drop dough by the teaspoonfuls onto ungreased cookie sheet.
8. Bake for 10 minutes in the preheated oven, or until golden brown.