



White Chocolate Macadamia Nut Biscotti

Makes about 40 cookies

Ingredients:

½ cup Butter – room temperature
¾ cup Sugar
2 each Eggs – large
1 tsp. Vanilla Extract
2 tsp. Amaretto
2 cup + 2 Flour – All purpose
tbsp.
1 ½ tsp. Baking Powder
¼ tsp. Salt
2/3 cup Macadamia Nuts – chopped
2/3 cup White Chocolate Chips

Directions:

Heat oven to 350 degrees

In a mixer with a paddle attachment, cream the butter and sugar until light and airy

In a separate bowl, combine the flour, baking powder, and salt

When the butter mixture is ready, add the eggs, vanilla and amaretto and mix to blend well

Add the flour mixture to the mixer and mix just long enough to blend the ingredients.

Fold in the macadamia nuts and white chocolate chips

Grease and flour a sheet pan, Divide the dough into two halves.

Roll the dough into a ball then flatten to form a log – ½" high, 1 ½" wide and about 12"- 14" long.

Place the pan into the pre-heated oven, bake for 25 – 30 minutes until lightly browned and baked through. Remove from oven and allow to cool.

When cool, using a serrated knife, slice the logs into cookies, cutting diagonally on a 45 degree angle, about ½" thick.

Place the cookies, standing upright, back on the sheet pan, and place in the oven for 8 – 10 minutes to dry slightly. Remove from oven and cool.

Place in an airtight container.

