

Macadamia Nut Cookies

Ingredients:

- 1 1/4 cup macadamia nuts, lightly toasted, unsalted (reserve 1/4 cup to sprinkle on top of the cookies before baking)
- 1/2 cup sugar
- 2 large egg whites
- a pinch of salt
- 1/2 tsp vanilla extract
- shaved white chocolate for topping

Preheat to 325 F. Line two baking sheets with Silpats or parchment.

Pulse nuts and sugar together in a food processor until finely ground.

Beat egg whites and salt in another large bowl with an electric mixer on medium-high speed until stiff peaks form.

Using a silicone spatula, fold the egg whites into the nut mixture. Add vanilla and stir gently until thoroughly combined.

Pour the batter to a plastic zipper bag and snip off the tip. Pipe the batter on the Silpat into one inch rounds, maintaining a finger's distance between cookies.

Tap the baking sheet a few times on the counter to spread the batter and get rid of air bubbles.

Sprinkle the top of each cookie with the chopped nuts and white chocolate

Bake until golden brown, 7-12 minutes. Keep an eye on it; it goes from golden brown to brown very quickly.

Let cool on the baking sheets for 5 minutes. Gently transfer cookies to a wire rack to cool completely.