Chocolate Dipped Macadamia Nut Cookies
by http://apumpkinandaprincess.com

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Ingredients:

6 tbsp softened butter
1/3 cup shortening
1/2 cup brown sugar
1/3 granulated sugar
1 egg
1 1/2 tsp vanilla extract
1 1/3 flour
1/2 tsp baking soda
1/2 tsp salt
1 cup white chocolate chips
1/2 cup macadamia nuts

Directions:

-Preheat oven to 350 degrees.
-Mix butter and shortening in a large mixing bowl then add brown sugar and granulated sugar; beat thoroughly.
-Add egg and vanilla until well blended.
-In a small bowl combine flour, baking soda, and salt then slowly add it into mixture.
-Once your batter is completely mixed stir in white chocolate and macadamia nuts.
-Spoon onto an ungreased baking sheet and bake for 10-12 minutes.
-Once your cookies have cooled dip them in melted chocolate (I like to use Ghirardelli semi-sweet chocolate chips or Candiquik).

From the kitchen of Crystal of APumpkinAndAPrincess.com