

THE WAY THE COOKIE CRUMBLES



White Chocolate Macadamia Nut Cookies (rewritten but not adapted from Joy the Baker)

16 tablespoons (2 sticks) unsalted butter, softened
3 cups (14.4 ounces) all-purpose flour
1 cup instant milk powder
1½ teaspoon baking soda
¾ teaspoon baking powder
2 large eggs
2 teaspoons vanilla extract
8 ounces cream cheese, softened
1 cup (7 ounces) packed light brown sugar
1 cup (7 ounces) granulated sugar
1 teaspoon salt
2 cups coarsely chopped macadamia nuts
2 cups coarsely chopped white chocolate

1. In a medium not-nonstick skillet over medium heat, melt 8 tablespoons of the butter. Continue to cook the butter, swirling the pan occasionally, until the milk solids brown and sink and the butter smells nutty. Immediately remove it from the heat and pour the butter into a heatproof bowl. In a medium-sized bowl, combine the flour, milk powder, baking soda, and baking powder. Break the eggs into a small measuring cup, whisk them lightly, and mix in the vanilla.

2. Place the cream cheese and the remaining 8 tablespoons of butter in the bowl of a stand mixer fitted with the paddle attachment (or a large mixing bowl if you're using a hand-held mixer). Beat on medium-low speed until the butter and cream cheese are smooth, then add the salt and both sugars. Continue beating on medium-low until the mixture is light and fluffy, about 2 minutes, scraping the sides of the bowl as needed. Add the browned butter and beat until evenly combined. With the mixer running, gradually add the egg mixture. Once the eggs have been added, scrape the sides of the bowl once, then continue mixing on medium speed for about 1 minute. Reduce the mixer speed to low and gradually add the flour mixture, mixing it's mostly combined. Add the nuts and chocolate and mix until the flour is completely incorporated and the nuts and chocolate are evenly distributed. Cover and refrigerate for at least 1 hour or up to 3 days.

3. Heat the oven to 350 degrees. Line baking sheets with parchment paper or silicone mats. Scoop the dough in heaping tablespoons onto the prepared baking sheets. Bake the cookies, one sheet at a time, until they are browned around the edges and do not look wet on top, 8 to 12 minutes. Let the cookies cool on the cookie sheets for 5 minutes, then transfer to wire racks to cool completely.