



Noreen's Kitchen

White Chocolate

Macadamia Bars

Ingredients

1 cup butter, softened	1/2 teaspoon salt
2 cups brown sugar (packed)	2 teaspoon baking powder
2 eggs	1 1/2 cups white chocolate chips
1 tablespoon vanilla extract	1 1/2 cups macadamia nuts
2 cups all purpose flour	

Step by Step Instructions

Preheat oven to 325 degrees.

Cream butter and brown sugar together in bowl of mixer until fully combined and smooth.

Add eggs and vanilla and beat until light in color and fluffy.

Add in flour, baking powder and salt and mix well.

Stir in white chocolate chips and macadamia nuts.

Spread mixture evenly into a rimmed baking sheet (I used a half sheet pan size) that has been coated with cooking oil spray.

Bake for 25 minutes until golden brown.

Remove from oven and allow to cool completely.

Cut into bars and serve!

Store cookie bars in an airtight container or zip top bag to retain freshness.

Enjoy!