

Double Chocolate Macadamia Nut Cookies

Poetry & Pies

prep time: 10-15 minutes

chill time: 1 hour (or up to 2 days)

bake time: 10-12 minutes

total time: 1 hour, 25 minutes

yields: 3-4 dozen cookies



Ingredients

- 1 $\frac{3}{4}$ cups (238g) flour, spooned then leveled*
- $\frac{3}{4}$ cup (75g) unsweetened cocoa powder
- 1 teaspoon (5g) baking soda
- $\frac{1}{2}$ teaspoon (3g) sea salt
- 1 cup (227g) unsalted European style butter, room temperature**
- 1 cup (213g) brown sugar
- $\frac{2}{3}$ cup (134g) granulated sugar
- 2 eggs, room temperature
- 1 tablespoon (13g) pure vanilla extract
- 2 cups (340g) chocolate chips (any kind)
- 1 to 1 $\frac{1}{2}$ cups (150-200g) chopped macadamia nuts
- optional: $\frac{1}{2}$ cup (35g) toasted unsweetened coconut

Instructions

1. First, whisk together your flour, cocoa powder, baking soda, and salt. I suggest sifting the cocoa powder if it tends to clump up, like [mine](#) does.
2. In the bowl of your stand mixer fitted with the paddle attachment (or a large bowl, using a hand whisk), beat the butter on high until light and fluffy, about 1 minute.

3. Add the sugars and beat on high for at least 3 minutes, until light and fluffy and most of the sugar is dissolved (some might still be grainy). Scrape the bowl as needed, at least once during this 3 minutes.
4. Add the eggs, one at a time, and beat on medium until well blended. Add the vanilla and beat on medium until blended.
5. Add the flour mixture and beat on low just until combined. Don't worry if there are some streaks of flour, as the next step takes care of that.
6. Using a sturdy spatula or wooden spoon, stir in the chocolate chips and macadamia nuts. I used a full 1 ½ cups of the mac nuts, but I love a fully loaded cookie.
7. Now chill! Cover and chill the dough at least an hour or up to 2 days. I found that chilling overnight was perfect. If you're in a rush, you could form them into balls and freeze them for at least 20 minutes, but they may still end up a little flat (but still delicious!).
8. Once the dough is chilled, preheat oven to 325 and line a cookie sheet (or sheets) with [parchment](#) (or use a [silicone mat](#) to help reduce your carbon footprint!). Use a spoon or [cookie scoop](#) to form the dough into balls about 1 to 1 ½ inches in diameter. The dough should be stiff to the point that you really do need a scoop or a little elbow grease to scoop them.
9. If desired, roll the cookies (all of it or just the top half) in toasted coconut. Place on your lined cookie sheet, gently press down ever so slightly with two fingers, just to flatten out the top a bit, then freeze for 10 minutes while the oven finishes preheating.
10. Bake for 10-12 minutes, until the tops of the cookies are no longer shiny (or there's just a tiny bit of shine around the nuts and chocolate chips).
11. Let cool on the pan about 10 minutes, then either enjoy or remove to a [wire rack](#) to cool completely.

Enjoy!

**Be sure to spoon then level the flour into your measuring cup OR weigh it to prevent packing it in and ending up with too much.*

***European butter is best! It has less water and makes a better cookie, in my opinion.*

Note about making these ahead: you could optionally chill the dough until it's no longer sticky and thus easier to form into a ball. Form into single cookie balls, gently press tops down just a tiny bit with two fingers, then place on a cookie tray and freeze for 10 minutes. Once firm, you can transfer the dough balls to an airtight, freezer safe container or bag and keep frozen for up to 2 months. You can bake them straight from the freezer!