

**Cranberry  
White Chocolate Chunk  
Macadamia Cookies**

- 1 cup soft baking butter (Do not melt)
- 1 cup packed brown sugar
- 1 cup white sugar
- 2 eggs
- 2 tablespoons brandy (or rum or vanilla)
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 2 cups chopped white chocolate  
(I used Ghiradelli flat bars and cut them – you can use chips; I just prefer chunks)
- 2 cups dried cranberries
- 6 oz. macadamia nut pieces

**DIRECTIONS:**

1. Preheat oven to 375 degrees F (190 degrees C). Place parchment paper on Baking Stone. (You may have to grease the pan if you use a regular cookie sheet)
2. In a large bowl, cream together the butter, brown sugar, and white sugar until smooth. Beat in the egg and brandy. Combine the flour and baking soda; stir into the sugar mixture. Mix in the white chocolate chunks, cranberries, and macadamia nuts. Drop by heaping spoonfuls onto prepared cookie sheets. \*I use a cookie scoop.
3. Bake for 8 to 10 minutes in the preheated oven. For best results, take them out while they are still doughy. Allow cookies to cool for 1 minute on the stone before transferring to wire racks to cool completely.

\*Makes 4-5 dozen.