

White Chocolate Raspberry Macadamia Cheesecake Cookies

PREP: 120 MINUTES (INCLUDES REFRIGERATION)

COOK: 14 MINUTES MAKES ABOUT 3 DOZEN COOKIES

2 1/4 cup all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 stick unsalted butter, at room temp
1/2 cup cream cheese, at room temp (low fat cream cheese does not work)
1/2 cup sugar (or splendor substitute)
1 cup packed light brown sugar
1 1/4 teaspoons vanilla extract
2 large eggs
2 cups white chocolate chips
1/2 cup fresh raspberries
1/2 cup chopped macadamia nuts



DIRECTIONS

In a medium bowl, sift together the flour, baking soda and salt.

In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter, cream cheese, sugar, light brown sugar and vanilla extract until light and fluffy, about 2 minutes, scraping down the sides as needed. Add the eggs, one at a time, beating well after each addition. Add the flour mixture, beating just until combined, and then stir in the white chocolate chips, raspberries and macadamia nuts. (don't beat with mixer as you want the berries to remain whole.

Cover the bowl with plastic wrap and refrigerate the dough for a minimum of 2 hours. The cream cheese in the batter has to become firm. When ready to bake, preheat the oven to 375°F and line two baking sheets with parchment paper. Lightly grease with baking spray

Drop 2- to 3-tablespoon mounds of dough onto the baking sheets, spacing the mounds at least 2 inches apart.

Bake the cookies for 10 to 14 minutes until golden brown. Cool the cookies on the baking sheets for 2 minutes then transfer them to a wire rack to cool completely.

(When my friends taste these cookies the first reaction is usually OMG) You don't have to worry about storing these cookies as they disappear very fast.