

## Macadamia and White Chocolate Cookies

*An unusual and delicious combination of macadamia nuts, white chocolate, and pumpkin.*

2 Cups flour	1 Cup Libby's Solid Pack Pumpkin
1 teaspoon baking soda	1 egg
2 teaspoons ground cinnamon	2 teaspoons vanilla extract
1 teaspoon ground cardamom	1 ½ Cups (10 oz.) white chocolate chips
1 Cup butter Softened	2/3 Cup toasted macadamia nuts, coarsely chopped.
½ Cup Sugar	
½ Cup packed light brown sugar	

In small bowl, combine flour, baking soda, cinnamon, and cardamom; set aside. In large mixer bowl, cream butter and sugars. Add pumpkin, egg, and vanilla; beat until light and creamy. Add dry ingredients; mix well. Stir in vanilla chips and nuts. Drop by rounded tablespoon onto greased cookie sheets. Flatten slightly with back of spoon. Bake in preheated 350<sup>0</sup>F oven for 15 to 20 minutes, or until lightly browned. Cool slightly; remove from cookie sheet. Cool on wire racks. Makes 3 dozen cookies.

Serving size: 1 cookie    Calories 156    Fat 9.8g