

## White Chocolate Coconut Macadamia Cookies

2 ½ cups all purpose flour  
1 teaspoon baking soda  
½ teaspoon salt  
1 cup unsalted butter, softened  
2/3 cup sugar  
2/3 cup firmly packed light brown sugar  
1 large egg  
2 tablespoons of milk  
1 ½ teaspoons vanilla extract  
6 ounces white chocolate coarsely chopped (I used ¾ cup vanilla chips)  
1 cup sweetened shredded coconut  
1 cup coarsely chopped macadamia nuts

Preheat the oven to 350 degrees.

In a large bowl, combine the flour, the baking soda, and the salt. Set aside.

In a large bowl, cream the butter and the sugars until smooth, about 3 minutes. Add the egg, the milk, and the vanilla extract and mix well. Add the dry ingredients and beat thoroughly. Stir in the white chocolate, the coconut, and the nuts. Drop by rounded teaspoons onto ungreased cookie sheets, leaving several inches between for expansion. Bake for 10 – 12 minutes or until lightly golden.

Cool the cookies on the sheets for 1 minute, then remove to a rack to cool completely. Makes about 3 dozen cookies.