

Macadamia Shortbread Cookies

<http://userealbutter.com/2011/05/03/macadamia-shortbread-cookies-recipe/>
from [True Aloha](#)

1 cup butter, room temperature
3/4 cup (95g) powdered sugar
1 tsp vanilla extract
2 cups flour (250g)
1 cup macadamia nuts, coarsely chopped
8 oz. dark chocolate
1/4 cup shortening (only if you don't temper the chocolate)
1/4 cup macadamia nuts, finely chopped

Cream the butter until smooth and beat in the powdered sugar and vanilla. When the butter and sugar are combined, slowly add flour and beat until incorporated. Mix in the 1 cup of coarsely chopped macadamia nuts. Roll the dough into a log and cover with plastic wrap OR stuff dough into a gallon-sized ziploc bag and roll out to 1/4-1/2 inch thickness with a rolling pin. Refrigerate for 2 hours. Heat oven to 300°F and remove dough from refrigerator. Slice the log into 1/4-1/2 inch slices. If using the ziploc bag method, slice the dough into squares or rectangles (about 1 or 1.5 inches by 2 inches – whatever you like). [Note to self: 1x2.5-inches] Place the slices on an ungreased baking sheet an inch apart and bake for 20 minutes or until the cookies turn golden around the edges. Remove from oven, remove from baking sheet to cooling rack. While cookies are cooling you can melt the chocolate with the shortening and dip the cookies into the melted chocolate and then into the finely chopped macadamia nuts. Or if you're a glutton for punishment, [temper the chocolate](#) (I find using a pound of chocolate helps to keep it more stable when tempering), and dip the cookies in tempered chocolate. Set cookies on parchment or wax paper. Sprinkle with finely chopped macadamia nuts and let cool. Makes about 30 cookies.