

CHOCOLATE CHUNK COOKIES

11 OZ LARGE CHOCOLATE WAFERS

2 SOFTENED STCKS Butter

$\frac{1}{2}$ cup unsalted macadamia nuts

$\frac{1}{2}$ cup almonds

$\frac{1}{2}$ cup walnuts

1 cup almonds

1 $\frac{3}{4}$ cup light brown sugar

2 $\frac{1}{4}$ cups flour

2 tsp fine sea salt

2 eggs

1 tsp vanilla

Chop nuts. Cream butter, vanilla and eggs. Put flour into mixture half at a time. Fold in nuts and chocolate wafers.

Use cookie 1" cookie scoop and scoop large balls on parchment lined cookie sheet. Flatten with a glass. Put in refrigerator 20 minutes. Bake in preheated 350° oven. Bake for six minutes then turn 180° and bake another 6-7 minutes.