

CHOCOLATE CHUNK COOKIES

11 OZ LARGE CHOCOLATE WAFERS

2 SOFTENED STCKS Butter

½ cup unsalted macadamia nuts

½ cup almonds

½ cup walnuts

1 cup almonds

1 ¾ cup light brown sugar

2 ¼ 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.