

Macadamia Nut White Chip Pumpkin Cookies

Ingredients

- 2 cups all-purpose flour
- 2 teaspoons ground cinnamon
- 1 teaspoon ground cardamom
- 1 teaspoon baking soda
- 1 cup butter, softened (2 sticks)
- ½ cup granulated sugar
- ½ cup brown sugar, packed
- 1 cup canned pumpkin
- 1 egg
- 2 teaspoons vanilla extract
- 2 cups white morsels, 12 oz package
- ⅔ cup macadamia nuts or walnuts, toasted, coarsely chopped



Method

Combine flour, cinnamon, cardamom, and baking soda in small bowl. Beat butter, granulated sugar, and brown sugar in large mixer bowl until creamy. Beat in pumpkin, egg, and vanilla extract until well-mixed. Gradually beat in flour mixture. Stir in morsels and macadamia nuts. Drop by rounded tablespoon onto greased baking sheets; flatten slightly with back of spoon or greased bottom of glass dipped in sugar.

Bake in preheated 350°F oven for 11 to 14 minutes or until centers are set. Let stand for 2 minutes; remove to wire racks to cool completely.

Notes

Works great with 12 oz of coarsely chopped white chocolate bars (3x 4 oz packages).

Source: [Toll House All-Time Favorites](#) | (Servings: --)
