

tasteofhome

Chocolate Macadamia Meltaways



I came up with this recipe by accident one day when I wanted to make some cookies. I decided to use some ingredients already in my cupboard, and these were the delicious result.

—Barbara Sepcich, Galt, California

15 Servings Prep: 20 min. + chilling Bake: 15 min.

Ingredients

- 1/2 cup butter, softened
- 1/4 cup confectioners' sugar
- 1/2 teaspoon vanilla extract
- 1-1/4 cups all-purpose flour
- 1 jar (3-1/2 ounces) macadamia nuts, finely chopped
- **FILLING:**
- 1 cup (6 ounces) semisweet chocolate chips
- 1/2 cup coarsely chopped macadamia nuts
- Additional confectioners' sugar

Directions

- In a small bowl, cream butter and sugar until light and fluffy. Beat in vanilla. Gradually add flour and mix well. Stir in nuts (dough will be stiff); set aside.
- For filling, in a microwave-safe bowl, melt chocolate chips; stir until smooth. Stir in nuts; cool slightly. Drop by 1/2 teaspoonfuls onto a waxed paper-lined baking sheet; cover and refrigerate for 30 minutes.
- Shape teaspoonfuls of dough around each piece of chocolate-nut mixture so it is completely covered. Place 2 in. apart on ungreased baking sheets.
- Bake at 375° for 12-14 minutes or until lightly browned. Roll warm cookies in confectioners' sugar; cool on wire racks. Yield: 2-1/2 dozen.

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