

## Macadamia Snow Balls

*Bake up a batch of these buttery cookies this holiday season. You'll be glad you did. Enjoy!*

Makes about 4 dozen cookies

4 ounces macadamia nuts  
 2 cups all-purpose flour  
 1/2 teaspoon baking powder  
 1 teaspoon cardamom  
 1/4 teaspoon allspice  
 1 cup (2 sticks) butter, at room temperature  
 1/2 cup sugar  
 1 teaspoon pure vanilla extract  
 White Chocolate Ganache  
 About 1 cup coconut



Preheat the oven to 325 degrees. Line cookies sheets with parchment paper or silicon mats.

Put the nuts in a food processor and pulse until finely chopped. Add the flour, baking powder and spices and pulse to combine.

Using an electric mixer, beat the butter and sugar on low speed until smooth. Add the vanilla and beat until well combined. With the mixer on low, slowly add the dry ingredients and beat until the dough comes together. Cover the bowl and chill until the dough is firm, about 2 hours.

Using a small cookie scoop or 2 teaspoons, make dollops of batter. Use your hands to roll the dollops into balls. Place the balls onto the prepared cookie sheets and bake at 325 degrees until pale golden brown, about 20 minutes. Transfer the cookies to a cooling rack and cool to room temperature.

While the cookies cool, make the White Chocolate Ganache. Spread warm ganache on top of each cookie and then dip in the coconut. Let the ganache set before serving or storing.

*To store: layer cookies between sheets of wax or parchment paper in an airtight container. The cookies will keep at room temperature for up to 1 week. If making ahead, freeze before frosting.*

### **White Chocolate Ganache**

6 ounces white chocolate  
 1 tablespoon butter  
 3 tablespoons heavy cream  
 4 tablespoons sifted confectioner's sugar

Put the chocolate, butter and cream in a heavy saucepan over low heat. When the chocolate and butter are about 1/3 melted, remove from the heat, let sit for a minute or two and whisk until melted and smooth. Add the confectioner's sugar and whisk again until smooth.

Let cool for a few minutes before frosting the cookies.