



halloween mash cookies;

1. (dhark chaw-koh-laht hall-oh-ween mahsh kook-eez)
noun. Chocolate cookies with pumpkin spice and white chocolate chips, and macadamia nuts.
2. Produces 24 Servings.
3. Preparation 25 mins.
4. Oven temperature set to 350.

Ingredients;

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|---------------------------------------|--|
| 2 c. flour | $\frac{2}{3}$ c. dark cocoa powder |
| 1 tsp. baking soda | $\frac{1}{4}$ tsp. salt |
| 1 c. butter | 1 c. granulated sugar |
| $\frac{2}{3}$ c. brown sugar | 2 eggs |
| 2 tsp. vanilla | $\frac{1}{2}$ c. white chocolate chips* |
| $\frac{1}{2}$ c. pumpkin spice chips* | $\frac{1}{2}$ c. chopped macadamia nuts* |

*extra for topping, if desired

Instructions;

1. In a large bowl, cream butter and sugar together. Add eggs and vanilla and mix until incorporated.
2. Add flour, cocoa powder, baking soda, and salt to mixture and mix until combined.
3. Fold in white chocolate chips, pumpkin spice chips, and chopped macadamia nuts.
4. Scoop cookie dough into balls. If doing this by hand, you may refrigerate the dough 30-60 minutes to make it easier to handle.
5. Place onto a prepared baking sheet.
6. Bake 8-10 minutes, until just set. Do not overbake.
7. Upon removing from the oven press extra chips and nuts into the tops as desired.