**GLUTEN FREE**

**MACADAMIA-WHITE CHOCOLATE-CHERRY**

**COOKIES**

**Ingredients:**

 4 ounces butter, softened

 1 cup packed brown sugar

 1 cup granulated sugar

 2 each large eggs

 1 tsp. vanilla extract

 3 cups gluten free blend\*\*

 1 tsp. baking soda

 1/2 tsp. salt

 2 T milk

 1 cup chopped macadamia nuts

 1/2 cup candied cherries (or any dried fruit)

1 1/2 cups white chocolate chunks

## Method of Preparation:

1. Preheat oven to 375 degrees F.
2. In a medium bowl, with electric mixer, cream butter and sugars together until light and fluffy. Add eggs and vanilla and beat until just combined. Set aside.
3. Sift together flour, soda, and salt. Add milk to the butter mixture and then add the flour mixture. Mix until just combined. Batter should be stiff.
4. In another bowl, combine nuts, cherries, and white chocolate. Then add to batter, stirring only to blend. Drop by heaping tablespoons onto a greased cookie sheet, 2 inches apart. Bake for approximately 11 to 13 minutes. Cool on wire rack

\*\*Gluten free blend

(1 pound rice flour, 8 ounces garbanzo & fava flour, 4 ounces tapioca flour, 2 ounce s potato starch, 2 ounces corn starch)