

White Chocolate Macadamia Nut Brownies by Lynn's Recipes



Lynn demonstrates how to make White Chocolate Macadamia Nut Brownies. This is perfect for dessert or a sweet afternoon snack.

Ingredients:

- ½ pound (2 sticks) butter, softened
- 1-1/2 cups light brown sugar
- 2 eggs
- 1 Tablespoon vanilla extract
- 3 cups all - purpose flour
- 1 teaspoon baking powder
- 2 cups white chocolate chips
- 1 cup macadamia nuts, toasted and rough chopped

Preheat the oven to 350°.

Spray a 9x13" baking pan with cooking spray.

Cream together the butter and brown sugar until smooth. Add the eggs and vanilla extract and beat until incorporated.

Stir the flour and baking powder together and slowly add to the batter until incorporated. Stir in the white chocolate chips and macadamia nuts.

Once all the dough is blended, pour the batter into the prepared baking pan.

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Place in the preheated oven for 25-30 minutes or until set, but still a little moist.

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Lynn's Recipes: November 2012
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