



White Chocolate Macadamia Nut Cookie Bars

INGREDIENTS

1 cup vegan butter OR vegetable shortening
2/3 cup maple syrup
1 1/2 teaspoons vanilla
3/4 teaspoon salt
2 cups all purpose flour
1/2 cup vegan white chocolate or cacao butter, roughly chopped
1/2 cup macadamia nuts, roughly chopped

DIRECTIONS

Preheat the oven to 350°.

Using a hand held or stand mixer, cream together the butter, sugar, vanilla and salt until light and fluffy. Add in the flour. When it's fully incorporated, stir in the white chocolate chunks and macadamia nuts.

Pour the cookie dough into a greased 9 X 13 inch baking dish. Press dough very firmly with plastic wrap or a spatula until the top is silky smooth and free of cracks or bubbles.

Bake for 23-28 minutes until slightly golden + crisp on the edges. An inserted toothpick should come out clean. Cool completely, then cut into triangles (or squares!) with a sharp knife. Scoop out the bars and enjoy!

NOTES

Makes about 16 bars.

You can also sub 1 cup organic sugar for the maple syrup here. The cookie bars will be crispier if you do this.

For thicker bars you can also try baking in an 8x8 inch pan, but the cooking time may need to be adjusted.

Leftovers last in the fridge for about a week!

