

Boil 1 cup of water on high heat

Prepare 1 cup of dried, unsweetened cranberries

-1/2 cup of sugar	Add cranberries to boiling water	Add sugar to cranberry & water mixture	Let cranberry mixture stand for 1 hour, occasionally stirring	Once cool, drain water and set cranberries aside
-1 cup of boiling water				
1 cup of prepared cranberries				

Preheat oven to 375°F

Line cookie sheets with parchment paper

Measure out 3/4 cup of white chocolate chips and set aside

Measure out 1/4 cup of chopped macadamia nuts and side aside

-1/2 cup butter, at room temp.	Blend together in large mixing bowl until smooth	Stir together the vanilla extract and egg into the sugar mixture	Combine flour mixture with the sugar mixture until smooth by slowly adding the flour mixture into the large mixing bowl (sugar mix)	Add cranberry mixture, white chocolate chips, and chopped macadamia nuts into smoothed batter	Roll into 1" balls and place on cookie sheet – 2" apart	Slightly flatten cookie tops with fingers	Bake at 375°F for 6-8 minutes or until golden brown	Let cookies cool for 2 minutes on cookie sheets, then move to cooling rack for next 30 minutes
-1/2 cup brown sugar								
-1/2 cup white sugar								
-1 large egg	Beat in vanilla extract and egg							
-1 tsp. vanilla extract								
-1 cup almond flour	Blend together in medium mixing bowl							
-1/2 cup coconut flour								
-1/2 tsp. baking soda								
-cranberry mixture								
-3/4 cup of white chocolate chips								
-1/4 cup of chopped macadamia nuts								