

## CHOCK-FULL-OF-NUTS COOKIES

3 Cups Pecan Pieces  
1-1/2 Cup Chopped Macadamia Nuts  
1-1/2 Cup Chopped Walnuts  
1-1/2 Cup Slivered Almonds  
1-1/2 Cup (3 Sticks) Butter at Room Temperature  
1-1/2 Cup Granulated Sugar  
1-1/2 Cup Firmly-Packed Golden Brown Sugar  
3 Large Eggs  
1 Tbsp Vanilla Extract  
1 Tbsp Almond Extract  
3-1/2 Cups Flour  
1-1/2 Tsp Baking Soda  
1 Tsp Salt

Preheat oven to 350 Deg. Arrange all nuts on baking sheets in a single layer and toast for about 7 to 9 minutes or until golden brown and aromatic. Cool for 5 minutes. Chop the macadamia nuts, walnuts and almonds.

Line baking sheets with parchment paper or silicone mats, or grease generously with butter or cooking spray.

Using a mixer fitted with a paddle attachment cream the butter and both sugars on medium-high speed until light and fluffy. Add the eggs, vanilla extract and almond extract; beat on medium speed for about 1 minute. Add the flour, baking soda and salt/ Beat for 30 seconds just until the ingredients are thoroughly mixed. Stir in nuts until combined.

Using a 1-3/4 inch scoop or turning the dough into rounds about the size of a golf ball, set the cookies about 2 inches apart on a cookie sheet. Bake 10 to 12 minutes until cookies are a light brown.

MAKES ABOUT 6-1/2 DOZEN COOKIES