

## Betty's White Chocolate-Macadamia Nut Cupcakes



Uploaded on Apr 28, 2011

In this video, Betty demonstrates how to make White Chocolate-Macadamia Nut Cupcakes. This recipe is very quick and easy, and the combination of flavors provides a special treat!

### Ingredients:

- 2 ½ cup all-purpose baking mix (I used Bisquick.)
- ½ cup sugar
- 3 ounces coarsely chopped white chocolate (You may use white chocolate chips, if you like.)
- 2.25-ounce package chopped macadamia nuts (about ½ cup)
- ¾ cup half-and-half (This is half milk and half cream.)
- 3 tablespoons vegetable oil
- 2 teaspoons vanilla extract
- 1 egg, well beaten

In a large mixing bowl, combine 2 ½ cups baking mix and ½ cup sugar. Add 3 ounces of crumbled white chocolate and a 2.25-ounce package of chopped macadamia nuts and stir. Mix together ¾ cup half-and-half, 3 tablespoons vegetable oil, 2 teaspoons vanilla, and 1 well-beaten egg. Stir into dry ingredients. Stir just until dry ingredients are moistened. Spoon equal portions of batter into 12 muffin tins containing paper liners. Fill 2/3 full. Bake at 400 degrees (F) for 10 to 12 minutes, testing occasionally with a toothpick. When a toothpick comes out clean, the cupcakes are done. Remove cupcakes from oven and immediately place on a nice serving plate. These are wonderful when served warm, but you may also serve them at room temperature or chilled. With Mother's Day coming up, if you don't want to commit to making a cake, this is a smaller project that everyone will enjoy! I hope you like it! --Betty