

White Chocolate Chip Cookies

The Pioneer Woman's Recipe

Ingredients

2-1/2 sticks Butter, Softened – (approx 10oz/280g)
2 cups Sugar
2 whole Eggs
3 teaspoons Vanilla Extract
2 cups Flour
3/4 cups Cocoa Powder
1-1/2 teaspoon Baking Soda
1 teaspoon Salt
1-1/2 cup Good Quality Semi-sweet Chocolate Chips – (semisweet + Milk choc)
2 cups Good Quality White Chocolate Chips.

Method

Preheat oven to 350°F. (That's Gas 4 if like me you have a gas oven.)

Using a mixer, cream butter and sugar until fluffy, scraping the sides once.

Add eggs one at a time, mixing after each addition. Mix in vanilla.

Sift together dry ingredients, then add in batches to the mixer, mixing until just combined after each addition.

Gently blend in chocolate chips and white chocolate chips.

Using a cookie scoop, add 1 tablespoon portions to baking sheet. Dot the top of each cookie with 3 white chocolate chips if you'd like them to really show up on top. Bake for 9 to 11 minutes or until cookies are barely done but still soft and chewy.

Let cool on a baking rack.

I hope you enjoy making these lovelies and i'm sure there won't be many left over for the next day.