

BLIZZARD WHITE CHOCOLATE CHIP COOKIES

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 36 small cookies or
24 large cookies

2 ½ cups flour
1 teaspoon baking soda
1 teaspoon salt
1 cup butter, softened
¾ cup white sugar
¾ cup firmly packed brown sugar
1 ½ teaspoons vanilla
2 eggs
2 cups white chocolate chips
Powdered sugar in a shaker

Directions:

- In a smaller bowl, mix flour, baking soda, and salt and set aside
- In a larger bowl, mix sugar, brown sugar, softened butter, and eggs until completely combined
- Add the vanilla, mix well, and then add the flour mixture
- Stir in the white chocolate chips
- Cover a cookie sheet with parchment paper
- Using a scoop, drop cookies on to a cookie sheet
- If you want large cookies, use a large 3 tablespoon scoop or if you want smaller cookies, use a medium 1 ½ tablespoon cookie scoop
- Bake in a 350 degree F preheated oven
- Large cookies take 12-14 minutes and smaller cookies take 9-11 minutes
- Leave them on the tray for 5 minutes then transfer to a wire rack
- When cooled, sprinkle them with powdered sugar