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