THE J.M. SMUCKER Co

White Chip Orange Rounds

Prep Time	Cook Time	Serves	Difficulty
25 mins	15 mins	36	N/A

Ingredients

- **Cookie:**
- 2 1/4 cups (550 mL) **Robin Hood®** Original All Purpose Flour

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- 3/4 tsp (3 mL) baking soda
- 1/4 tsp (1 mL) salt
- 1 cup (250 mL) butter
- 1/2 cup (125 mL) granulated sugar
- 1/2 cup (125 mL) brown sugar, packed
- 1 egg
- 1 1/2 tsp (7 mL) grated orange rind
- 1 pkg (225 g) white chocolate chips
- **Drizzle (Optional):**
- 1/4 cup (50 mL / 225 g) reserved white chocolate chips
- 1/4 cup (50 mL) semi-sweet chocolate chips

Directions

Step 1:

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

Step 2:

Combine flour, baking soda and salt in large bowl. Cream butter, sugars, egg and rind in separate large mixing bowl using an electric mixer on medium speed. Gradually add flour mixture; mix well. If desired, reserve 1/4 cup (50 mL) white chocolate chips for drizzle. Stir remaining white chocolate chips into dough.

Step 3:

Drop dough by tablespoonfuls (15 mL) onto prepared baking sheets.

Step 4:

Bake in preheated oven for 10 to 15 minutes, or until golden around the edges. Cool 5 minutes, then remove to rack to cool completely. To decorate, if desired, melt white chocolate and semi-sweet chocolate chips in separate bowls. Drizzle over cookies. Let set.

Images

