



THE J.M. SMUCKER Co

# Warm White Chocolate Cookie Bits

**Prep Time Cook Time Serves Difficulty**

15 mins 10 mins 192 N/A

## Ingredients

- 2 1/2 cups (625 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tsp (5 mL) baking powder
- 1 tsp (5 mL) baking soda
- 1/4 tsp (1 mL) salt
- 1 cup (250 mL) butter, softened
- 1/2 cup (125 mL) granulated sugar
- 1/2 cup (125 mL) packed brown sugar
- 1 egg
- 1 tsp (5 mL) vanilla extract
- 1 cup (250 mL) white chocolate chips
- 1/2 cup (125 mL) chopped toasted pecans

## Directions

### Step 1:

Combine flour, baking powder, baking soda and salt in large mixing bowl. Stir well to blend.

### Step 2:

Cream butter, sugars, egg and vanilla together thoroughly in a separate large bowl using an electric mixer. Add flour mixture and beat until combined. Add chocolate chips and pecans.

### Step 3:

Shape dough into 4 rolls about 1 1/2" (4 cm) in diameter. Wrap in waxed paper and freeze in plastic freezer bag or airtight container.

### Step 4:

Remove desired amount of cookie dough from freezer and allow it to sit at room temperature for at least 15 minutes for easier slicing.

### Step 5:

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

### Step 6:

Slice dough into 1/2" (10 mm) slices. Cut each slice into quarters. Place dough on prepared baking sheet.

### Step 7:

Bake in preheated oven 10 minutes. Serve warm or room temperature.

## Images

