

White and Dark Chocolate Cookies (Who can resist a Triple Chocolate Chip Cookie)

Yield: 4 to 5 dozen cookies

Prep. Time. 25 minutes Bake temp: 375°F for 12 min.

2-3/4 cups all purpose flour

1 teaspoon baking soda

1 teaspoon salt

1-1/4 cup unsalted butter, softened

3/4 cup granulated sugar

3/4 cup brown sugar, firmly packed

1 teaspoon vanilla extract

2 eggs

1 cup each white chocolate chips, milk chocolate chips,
and mint chocolate chips (or Andes mint pieces)

1-1/2 cup coarse chopped walnuts

Preheat oven to 375°F.

In a large bowl, stir together dip measured flour, baking soda and salt.

In a mixing bowl,, beat butter until soft; add granulated sugar, brown sugar, and vanilla extract; mix until creamy.

Add eggs, 1 at a time, beating well after each addition.

On low speed, slowly mix in flour mixture until cookie dough forms.

By hand, stir in white chip, dark chocolate chips, mint chips, and walnuts.

For each cookie. With a 1-1/2 Tablespoon cookie scoop of dough; form into a ball; place on silpat covered insulated cookie sheets. Lightly flatten the top of each cookie. Bake on upper over rack in preheated 375 degree F oven for about 10 to 12 minutes or light golden brown. Let cool about 4 to 5 minutes; remove to cooling rack to cool completely

Yield: 4 to 5 dozen cookies