

# White Chocolate Green Cherry Cookies

## Ingredients:

- 1 1/2 cups salted butter softened (3 sticks)
- 1 1/2 cups light brown sugar packed
- 3/4 cup granulated sugar
- 3 large eggs
- 1 1/2 tsp. baking powder
- 1 tsp. sea salt
- 2 1/2 tsp. pure vanilla extract
- 4 1/2 cups unbleached all-purpose flour (bleached flour toughens baked goods)
- 1 cup Paradise candied green cherries chopped
- 12 oz. pkg. white chocolate chips NOT vanilla chips or premiere white baking chips
- 1 cup pecans finely chopped (measure after chopping)



## Directions:

Preheat oven to 350°.

Grease or spray large cookie sheets with cooking spray.

In large bowl, combine butter, sugars, vanilla, eggs, salt and baking soda and mix with an electric mixer until fluffy.

Stir in flour, candied green cherries, white chocolate chips and pecans with wooden spoon until very well combined.

(This may take 4-5 minutes).

Scoop dough with a one-quarter cup cookie scoop and place cookies 2-3" apart on prepared cookie sheets.

Bake for 15-20 minutes at 350°, or until lightly browned.

## NOTES:

NOTE: I pressed the dough into the cookie scoop firmly before inverting dough onto cookie sheets so ingredients adhered better.

NOTE: You can also roll the cookie dough into balls.

NOTE: These cookies spread a lot while baking. Make sure you provide ample room between each cookie.

NOTE: Rotate cookie sheets on oven racks after 10 minutes of baking time.