

Tropical Pineapple Meltaways

Ingredients:

- 1 cup salted butter softened (2 sticks)
- 1 cup canola oil or avocado oil
- 1 cup granulated sugar
- 1 cup powdered sugar
- 2 large eggs
- 5 cups unbleached all-purpose flour
- 1 tsp. baking soda
- 1 tsp. cream of tartar
- 1 tsp. sea salt
- 1 tsp. pineapple extract
- 2 cups Paradise Tropical Pineapple Mix diced
- 12 oz. pkg. vanilla chips or premiere white baking chips
- 2/3 cup Turbinado sugar to roll cookie dough in

Directions:

Combine butter, oil, granulated sugar, confectioners' sugar, eggs, baking soda, cream of tartar, salt and pineapple extract in a large mixing bowl.

Mix with an electric mixer until creamy and smooth.

Stir in flour and Tropical Pineapple Mix with a wooden spoon until completely combined.

Shape cookies into balls.

Roll in granulated or Turbinado sugar.

Put 3" apart on cookie sheets that have been sprayed with cooking spray.

Bake at 375° for 12-15 minutes.

Rotate cookie sheets on oven racks after 7 minutes of baking time.

Cool.

NOTES:

The secret to these cookies is making sure they are not crowded. Give them plenty of space when baking as they spread.

These cookies would taste great with any kind of chip: butterscotch, cinnamon, peanut butter, vanilla, white chocolate, mint chocolate chips—even additions like Heath Toffee Bits, Crème de Menthe baking chips, or peppermint baking chips would work as alternative options for this delicious cookie.

