



## White Chocolate Peppermint Crunch Cookies

Level: Easy

Prep Time: 30 minutes

Makes: about 3.5 dozen

Cooking Time: 7 to 8 minutes per batch



2 (4 oz.) white chocolate baking bars (I used Ghirardelli® brand)

1 cup white granulated sugar

1 tsp. baking powder

$\frac{1}{2}$  tsp. table salt

$\frac{1}{2}$  cup (or 1 stick) unsalted butter, softened, cut into squares

2 large eggs

1 tsp. pure vanilla extract

$2\frac{3}{4}$  cups all-purpose flour

$\frac{2}{3}$  cup Andes® Peppermint Crunch Baking Chips



Preheat oven to 375°. Line a cookie sheet with parchment paper. Set aside.

Separately chop each white chocolate baking bar into small chunks. Set aside 4 oz. of chopped white chocolate for later use. Melt the other 4 oz. of chopped white chocolate over a double boiler until melted (see Notes). Set aside to cool slightly.

In a medium bowl, mix the sugar, baking powder, and salt. Set aside.

In a stand mixer with a paddle attachment, cream the butter until pale yellow and fluffy. Add the sugar mixture and mix until combined. Add the eggs and vanilla, mix well. With the mixer on low speed, slowly pour in the 4 oz. melted white chocolate and mix. Slowly add the flour and mix until all the ingredients are combined. With a large spatula or wooden spoon, fold in the remaining 4 oz. of white chocolate chunks and the Andes® Peppermint Crunch Baking Chips. Refrigerate the cookie dough for 15 minutes. Using a cookie scoop, place scoops of dough 3 inches apart on the parchment lined cookie sheet. Bake for 7 to 8 minutes. Watch carefully, these cookies burn easily if left in the oven longer than 8 minutes. Let cookies sit on the cookie sheet for 2 minutes before removing to place on a wire rack to cool. Store cooled cookies in an airtight container. Eat within 2 days.

Notes:

- Don't bake cookies when there's high humidity.
- For double boiler, water should be hot, but not boiling.
- Place the leftover dough back in the refrigerator between baking batches.