



**Courtney**

## White Chocolate Snickerdoodle Cookies

### INGREDIENTS

1 cup butter, chilled (let rest on room temperature counter for about 30 minutes before using otherwise the cookies will spread too much)

$\frac{3}{4}$  cup brown sugar

$\frac{3}{4}$  cup granulated sugar

1 tsp cinnamon

3.4 oz package of white chocolate instant pudding mix (Vanilla also works!)

2 large eggs

1 tsp vanilla extract

2  $\frac{1}{2}$  cups all-purpose flour

1 tsp baking soda

1 tbsp hot water

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

2 cups white chocolate chips

$\frac{1}{3}$  cup cinnamon-sugar for rolling ( $\frac{1}{3}$  cup granulated sugar + 1 tsp cinnamon)

## WHITE CHOCOLATE SNICKERDOODLE COOKIES

### DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Using a stand mixer, beat the butter until smooth.
3. Add the brown sugar and sugar. Beat for 1-2 minutes until nearly creamy.
4. Add the eggs one at a time, mixing between additions.
5. Dissolve the baking soda in the tablespoon of hot water.
6. Add both the baking soda mix and the vanilla to the mixer and mix well.
7. Mix in the salt and cinnamon.
8. Add the flour and pudding mix and mix until a dough forms.
9. Mix in the white chocolate chips using a wooden spoon or spatula.
10. Scoop dough by heaping tablespoons and roll in the cinnamon-sugar mix before placing onto a parchment lined or silicone lined baking sheet 2 inches apart.
11. Bake for 10-12 minutes until edges are golden brown. Let cool on the baking sheet for a few minutes before removing to wire rack to cool completely.

Makes approximately 48 cookies.