

## WHITE CHOCOLATE CHIP SNICKERDOODLES

### INGREDIENTS

for the cookie dough

1 cup unsalted butter, softened

3/4 cup brown sugar

1/4 cup granulated sugar

3.4 oz package white chocolate instant pudding mix

2 large eggs

1 teaspoon vanilla extract

2 1/4 cups flour

1 teaspoon baking soda

1/2 teaspoon salt

2 cups white chocolate chips

1 teaspoons cinnamon

for the cinnamon sugar mixture

1/3 cup sugar

1 1/2 teaspoon cinnamon

### DIRECTIONS

Preheat your oven to 350F. Prepare baking sheets with silpat or parchment paper. In a small bowl, combine sprinkling mixture (cinnamon and sugar) and set aside.

Combine dry ingredients (flour, baking soda, salt, cinnamon, and white chocolate pudding mix) in a large work bowl. In the work bowl of your stand mixer, cream together butter, sugar and brown sugar. Add eggs and mix again until light and fluffy. Add dry ingredients. By hand, mix in the chocolate chips.

Scoop out cookie dough and roll into balls. Roll the balls in the cinnamon sugar and place two inches apart on baking sheet, flattening lightly. Bake for 10-12 minutes or until slightly golden. Let cool on the cookie sheet for a few minutes before removing to a wire rack to cool completely.