



by **Ree | The Pioneer Woman** Cookies, Desserts

Webpage

http://thepioneerwoman.com

## Chocolate Chocolate White Chocolate Chip Cookies

Prep: 10 Minutes Level: Easy
Cook: 12 Minutes Serves: 36

## Ingredients

- 2-1/2 sticks Butter, Softened
- 2 cups Sugar
- 2 whole Eggs
- 3 teaspoons Vanilla Extract
- 2 cups Flour
- 3/4 cups Cocoa Powder
- 1-1/2 teaspoon Baking Soda
- 1 teaspoon Salt
- 1-1/2 cup Good Quality Semi-sweet Chocolate Chips
- 2 cups Good Quality White Chocolate Chips

## **Preparation**

Preheat oven to 350°F.

Using a mixer, cream butter and sugar until fluffy, scraping the sides once.

Add eggs one at a time, mixing after each addition. Mix in vanilla.

Sift together dry ingredients, then add in batches to the mixer, mixing until just combined after each addition.

Gently blend in chocolate chips and white chocolate chips.

Using a cookie scoop, add 1 tablespoon portions to baking sheet. Dot the top of each cookie with 3 white chocolate chips if you'd like them to really show up on top. Bake for 9 to 11 minutes or until cookies are barely done but still soft and chewy.

Let cool on a baking rack. Yummy!

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