THE J.M. SMUCKER Co

Warm White Chocolate Cookie Bites

Prep Time	Cook Time	Serves	Difficulty
15 mins	10 mins	192	N/A

Ingredients

- 2 1/2 cups (625 mL) **Five Roses®** All Purpose Bleached White Flour

  All Purpose Bleached White Flour

- 1 tsp (5 mL) baking powder
- 1 tsp (5 mL) baking soda
- 1/4 tsp (1 mL) salt
- 1 cup (250 mL) butter, softened
- 1/2 cup (125 mL) granulated sugar
- 1/2 cup (125 mL) packed brown sugar
- 1 egg
- 1 tsp (5 mL) vanilla extract
- 1 cup (250 mL) white chocolate chips
- 1/2 cup (125 mL) chopped toasted pecans

Directions

Step 1:

Combine flour, baking powder, baking soda and salt. Stir well to blend.

Step 2:

Cream butter, sugars, egg and vanilla together thoroughly. Add flour mixture and beat until combined. Add chocolate chips and pecans.

Step 3:

Shape dough into 4 rolls about 1 1/2” (4 cm) in diameter. Wrap in waxed paper and freeze in plastic freezer bag or airtight container.

Step 4:

Remove desired amount of cookie dough from freezer and allow it to sit at room temperature for at least 15 minutes for easier slicing.

Step 5:

Preheat oven to 350°F (180°C). Line a baking sheet with parchment paper.

Step 6:

Slice dough into 1/2” (10 mm) slices. Cut each slice into quarters. Place dough on prepared baking sheet.

Step 7:

Bake in preheated oven 10 minutes. Serve warm or room temperature.

You can omit the nuts.

If you want to make the cookies right away just omit the freezing.

Switch the white chocolate chips for any other you have on hand.

You can also make regular size cookies. Just don’t cut each slice into 4. You should get approximately 48 cookies. They will

take 10-12 minutes to bake.

Images

