

# Chocolate White Chocolate Chunk Cookies

Yield: 24 -36 cookies

## Ingredients

2 ¼ cups (320 g) all-purpose flour  
⅔ cup (57 g) Dutch cocoa powder  
1 1/2 teaspoons baking powder  
¾ teaspoon salt  
1 cup (227 g) butter or margarine, *softened*  
¾ cup (159 g) granulated sugar  
⅔ cup (141 g) packed brown sugar  
1 teaspoon vanilla extract  
2 large eggs  
7 ounces (198 g) white chocolate, *chopped*

## Directions

Preheat oven to 350° F. In a small bowl, whisk together the flour, cocoa, baking soda and salt. In a large bowl, beat together the butter, granulated sugar, brown sugar, and vanilla extract until creamy. Add the eggs, one at a time, beating well after each addition. Gradually beat in the flour mixture. Stir in white chocolate. Drop by well-rounded tablespoons onto parchment-lined baking sheets. Bake for 9 to 11 minutes until the edges are set but centers are still soft. Cool on the baking sheets for 2 minutes then remove to wire racks to cool completely.

Adapted from: ©Mel's Kitchen Cafe — <https://www.melskitchencafe.com/white-chipper-chocolate-cookies-sugar-rush-8/>