

Candy Cane Cookies

- 2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup unsalted butter, melted and slightly cooled
- 1 cup packed brown sugar
- 1/2 cup white sugar
- 1 tablespoon vanilla extract
- 1 egg
- 1 egg yolk
- 1 cup white chocolate chips, plus extra for pressing into cookies
- 3/4 cup crushed candy canes



1. Preheat the oven to 325 degrees. Line cookie sheets with parchment paper.
2. Melt butter.
3. While butter is cooling, sift together the flour, baking soda and salt. Set aside.
4. In a medium bowl, cream together the melted butter, brown sugar and white sugar until well blended. Beat in the vanilla, egg, and egg yolk until light and creamy. Mix in the sifted ingredients until just blended. Stir in the white chocolate chips by hand. After they are incorporated, stir in 3/4 cup smashed candy canes. If your butter was still hot when you added it your dough may be really wet at this point. Let it rest at room temperature for a couple of minutes if this is the case and then it will be cool enough to scoop into cookies.
5. Scoop dough, place on a cookie sheet and refrigerate for one hour. Bake 9-10 minutes (my oven cooks slow, your time may be shorter), reversing position of cookie sheets halfway through baking, until cookies are light golden brown and outer edges start to harden yet centers are still soft and puffy. Do not over bake.
6. Cool cookies on sheets for a minute or so then transfer to a wire rack to cool.

Store in a sealed container.