



INGREDIENTS

WET INGREDIENTS

½ cup of unsalted butter

¼ cup of granulated sugar + 2 TBSP

1 ¼ cup of brown sugar

1 egg

1 egg yolk

1 ½ TSP of clear vanilla extract

WET INGREDIENTS

1 ¾ cups of AP flour

1 TSP of kosher salt

1 TSP of baking soda

1 cup of toasted walnuts

1 cup of white chocolate chips

NOTES:

All your ingredients need to be at room temperature.



WHITE CHOCOLATE CHIP & WALNUT COOKIES

By Caterina Romano's kitchen

DIRECTIONS

1. In a bowl of a stand mixer fitted with a paddle attachment, combine and mix the butter, sugars, egg, egg yolk and vanilla.
2. Do a Scrape down.
3. In a medium glass bowl combine and whisk together the flour, salt and baking soda.
4. Add the dry to the wet ingredients two tablespoon sat a time until all is well combined.
5. Now add the walnuts and gradually add the white chocolate chips while the mixer is on stir.
6. Do another scrape down.
7. Plastic wrap bowl with the dough and refrigerate for ½ hour.
8. Preheat the oven to 350 DF.
9. Line a baking tray with parchment paper. Use a ½ cup scooper. Fill the scooper with the dough, place it on the parchment paper and using your palm press down on the cookies. Leave about 3" between each cookie.
10. Bake for 12-14 minutes.
11. Transfer the cookies to a cooling wrack and allow to cool for 60 minutes.

ENJOY THE WHITE CHOCOLATE CHIP & WALNUT COOKIES