



# White Chocolate Candy Cane Cookies

## Ingredients you need

- ½ cup unsalted butter softened
- ½ cup shortening
- 1 cup white sugar
- ¾ cup brown sugar
- 1 ½ teaspoon vanilla extract
- 1 teaspoon peppermint extract
- 2 large eggs
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- ¾ cup crushed candy canes
- 1 cup white chocolate chips plus more for dotting on the tops



## Instructions

1. Preheat the oven to 350°F and line cookie sheets with parchment paper, tin foil or silicone mat.
2. In a large bowl beat together the butter, shortening, and both types of sugar until light and fluffy. This will take a few minutes.
3. Add in the vanilla extract & peppermint extract and beat until well combined. Add in each at one at a time until fully incorporated.
4. Turn the mixer (stand or hand) down to a lower speed and mix in the flour, baking soda & salt. If the dough is still too sticky to form a nice ball add a little more flour until it doesn't stick to your hands.
5. Mix in the crushed candy canes & white chocolate chips.
6. Form the dough into balls about 1 - 1.5 tablespoons in size. Give them space to spread out on the baking sheet as they bake.
7. Bake for 8-10 minutes, or until the bottoms are golden in colour and are slightly crispy.
8. Cool on the cookie sheet for 10 minutes, then continue cooling on a wire rack.