

MATCHA WHITE CHOCOLATE CHIP COOKIES

Yields: 18 - 24 Cookies

Ingredients

- ½ cup Butter (room temperature)
- ¾ cup Lightly packed Brown Sugar
- ½ cup White Sugar
- 2 tsp vanilla extract
- 1 egg
- 1 ¾ cup Flour
- ½ tsp Baking Soda
- ⅓ Cup White Chocolate Chips
- 1 tbsp Matcha Powder



Directions

- 1) Preheat the oven to 350°F.
 - 2) In a large bowl, cream the softened butter with white sugar and brown sugar until fluffy.
 - 3) Beat in eggs and vanilla, and whisk until smooth. Then mix it together with the butter and sugar in the large bowl.
 - 4) In a medium sized bowl, combine baking soda and flour. Stir in flour mixture into the large bowl in batches until blended.
 - 5) Mix in matcha powder and stir in white chocolate chips.
 - 6) Prepare an ungreased cookie sheet or parchment paper. Scoop into balls. Bake for 10-12 mins or until golden brown
- *allow to cool on a cooling rack before serving!