

# Lemon White Chocolate Chip Cookies

*These Lemon White Chocolate Chip Cookies are the perfect treat when you're craving something with white chocolate! And the sugar cookie base is perfection.*



## **Ingredients:**

1 cup unsalted butter, at room temperature  
2/3 cup packed brown sugar  
1/2 cup white sugar  
1 large egg  
3 teaspoons lemon extract  
2 1/4 cups all purpose flour  
3/4 teaspoon baking soda  
1/2 teaspoon kosher salt  
12 ounces white semisweet chocolate chips

## **Directions:**

In a large mixer beat together the butter and sugars until creamy. Add the egg and lemon extract beat until well combined.

Add the flour, baking soda and salt and combine until everything is just combined. Turn the mixer on the slowest speed and add the white chocolate chips. Cover and refrigerate the dough for at least 2 hours and up to 24 hours before baking.

Preheat oven to 350 degrees and line 2 baking sheets with parchment paper or sil-pats.

Using a 2 Tbsp. cookie scoop, scoop the dough onto the baking sheets. Bake for 9-11 minutes. Once you remove the cookies from the oven, tap the baking sheet on the counter to release any air bubbles. Transfer cookies from baking sheet to a cooling rack until cooled. Repeat with any remaining dough

Store cookies in an air-tight container or zip top back in the fridge for 1-2 weeks, or in the freezer indefinitely!