

# Betty's White Chocolate Holiday Cookies



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In this video, Betty demonstrates how to make White Chocolate Holiday Cookies. This recipe was provided by Dr. Johnny P. LoveTrain of the channel FBCDJ1620AM. I hope you will visit his channel and give him some support on his quest for 500,000 views by the end of January (at which time he will have been on YouTube for 3 ½ years, providing entertainment and inspiration to thousands of viewers. I can vouch for the fact that the cookie recipe he provided is out-of-this world delicious, and I am proud to add it to my collection! Rick and I restrained ourselves by having only one cookie between us and gave the rest of the baked cookies away. We will, however, bake the reserved cookie dough to grace my upcoming Christmas Table!

## Ingredients:

1/2 cup butter or margarine, softened  
1/2 cup shortening (I used 1 stick butter and 1 stick margarine for this and the above ingredient.)  
3/4 cup packed brown sugar  
1/2 cup sugar  
1 egg  
1/2 teaspoon almond extract  
2 cups all-purpose flour  
1 teaspoon baking soda  
1/4 teaspoon salt  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
6 (1 ounce) squares white chocolate (I used Ghirardelli 1 cup white chocolate chips.)  
1 1/2 cups chopped pecans

In a mixing bowl, cream the butter, shortening and sugars. Add egg and almond extract; mix well. Combine the dry ingredients; add to creamed mixture. Stir in white chocolate and pecans. Drop by rounded teaspoonfuls 2 in. apart onto greased baking sheets. (I used a tablespoon scoop and then formed them into a ball and flattened them a bit.) Bake at 350 degrees F for 8-10 minutes or until lightly browned. Remove to wire racks to cool.

This is a wonderful cookie recipe, and this is a great time of the year to make it! You may substitute macadamia nuts for the pecans, if you prefer them. Thank you, Dr Johnny, and Merry Christmas! --Betty