

White Chocolate Nonpareil Cookies

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Ingredients (makes about 40 cookies):

1 stick butter
1/2 stick margarine
3/4 cup white chocolate chips
2 eggs
1/2 cup sugar
1/2 cup brown sugar
1 tsp vanilla
2 cups flour
3/4 tsp salt
1 cup multicolored nonpareils

Directions:

- *In microwave, melt butter, margarine and white chocolate chips at 15 second intervals until smooth. Set aside to cool slightly.
- *Whisk together eggs with sugars and vanilla, then whisk in the white chocolate mixture. Stir in the flour and salt. Refrigerate for 45 minutes.
- *Preheat oven to 350 degrees. Cover baking sheets with parchment paper.
- *Place the nonpareils in a bowl. Roll the cookie dough into about 1 inch balls, dip the tops into the nonpareils and place, nonpareil side up, onto cookie sheets.
- *Bake for 12 minutes. Allow to sit on the baking sheet for 2 minutes before removing to cool completely.