

## Chocolate Chip White Batter Butter Cookies

Author: From my friend Cherrie, via her sister Laurie M.

Carolyn T's  
Main Cookbook

**Servings: 36**



*Description: These are like chocolate chip cookies, but the dough is white, the chips are dark, and it uses powdered sugar rather than regular.*

1. Cream together butter and powdered sugar. Beat in salt, vanilla and flour, mixing until blended. Mixture will be stiff. Stir in chocolate chips. Roll into 1-inch balls, flatten with glass on ungreased shiny cookie sheets.
2. Bake in pre-heated 350 oven for 15 minutes. Check first batch to not overbake. They should be white, not brown.

- 1/2 pound unsalted butter**
- 1 cup powdered sugar**
- 1/4 teaspoon salt**
- 1 teaspoon vanilla**
- 2 1/4 cups all-purpose flour**
- 6 ounces chocolate chip**

**Blog: Carolyn T's Blog:**  
**<http://tastingspoons.com>**

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*Per Serving (excluding unknown items): 110 Calories; 7g Fat (52.6% calories from fat); 1g Protein; 12g Carbohydrate; trace Dietary Fiber; 14mg Cholesterol; 16mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Fat; 1/2 Other Carbohydrates.*