



Apple Butter White Chocolate Chip Cookies

Camine Pappas / Makes 2 Dozen / March 2021

INGREDIENTS:

½ C shortening
½ C white sugar
1 large egg
1 ½ t vanilla extract
½ C apple butter (I used Raven's Original™)
1 ¾ all-purpose flour
½ t baking soda
½ t kosher salt
½ t allspice
½ C white chocolate chips

METHOD:

Preheat an oven to 375 degrees F. Place a piece of parchment paper on a baking sheet.

In a mixer set on medium blend the sugar, vanilla, egg, and shortening. Mix for about 90 seconds. Add the apple butter and mix until well blended but not overly worked. Add the flour, 1/3 of it at a time. Add the baking powder, salt, and allspice with the first batch of flour. When blended fold in the white chocolate chips. Drop by spoonfuls onto the baking sheet. Bake for 8 – 9 minutes until golden on the edges. Let cool on sheet slightly, remove, and eat!



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