

# Pink Sugar Cookies

## INGREDIENTS

- 1 cup sugar
- 1 cup butter
- 3 large eggs
- 2 teaspoons vanilla
- 1 teaspoon baking soda
- 2 1/2 cups all purpose flour
- 1/2 teaspoon salt
- 1 1/2 cups bag of white chocolate morsels
- Pink Gel Food Coloring

**FLIP FOR INSTRUCTIONS**



## INSTRUCTIONS

- Start by lining a baking sheet with parchment paper and set aside. Cream together your sugar and butter in a large mixing bowl and then add in eggs and vanilla.
- Then in a separate bowl, combine your flour, baking soda and salt and then slowly incorporate the dry ingredients into your sugar batter.
- Mix in your pink food coloring then stir in your white chocolate chips. Refrigerate your dough for 30 minutes. Once chilled, preheat your oven to 350 degrees.
- Spoon out enough dough to make a 1.5 inch ball and once formed, place on your baking sheet, leaving 2 inches of space in between each cookie.
- Once your baking sheet is filled, bake for 12-13 minutes. Let cool on the baking sheet for 1 minute before moving to a rack to cool completely.