

Chocolate Chip Snowmen Cookies For The Holidays

Prep Time: 10 mins

Cook Time: 10 mins

Total Time: 1 hr

Yield: Varies

Ingredients:

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup butter, softened
- 3/4 cup sugar
- 3/4 cup brown sugar, packed
- 1 teaspoon vanilla extract
- 2 eggs
- 1 package semi-sweet chocolate chips (12-ounce package)
- 1 cup nuts, chopped (optional)

Directions:

1. Preheat and Prep: Warm your oven to 375° F. Line your baking sheets with parchment paper or a silicone baking mat.
2. Mix Dry Ingredients: In a small bowl, sift together the flour, baking soda, and salt.
3. Cream Butter Mixture: In a larger bowl, beat the butter, both sugars, and vanilla extract until creamy and light.
4. Add Eggs: Incorporate the eggs one at a time, fully blending each before adding the next.

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5. Combine Mixtures: Gradually mix the dry ingredients into the wet mix until just combined.
6. Stir in Extras: Fold the chocolate chips and nuts (if using) into the batter.
7. Form Snowmen Bases: Using a large cookie scoop, place scoops of dough onto the prepared baking sheets for the snowmen's bodies.
8. Add Snowmen Heads: With a smaller cookie scoop, add a scoop of dough on top of each base for the heads, leaving a slight space between the two to allow them to spread and join during baking.
9. Bake: Slide into the oven and bake for 9-11 minutes, or until the edges are a delectable golden brown.
10. Cool: Allow the cookies to rest on the baking sheet for 2 minutes before moving them to a cooling rack to cool completely.
11. Decorate: Once cooled, dust your snowmen with a sprinkle of powdered sugar 'snow.'
Optionally, use icing to add a scarf and eyes for a festive touch.