

White Chocolate Cookies

Soft and chewy white chocolate chip cookies with oats and hazelnuts. Easy homemade recipe with storage tips and vegan variations included.

15	15	30	6	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

White Chocolate Cookies

Ingredients

- 10 oz oat
- 6.5 oz flour
- 1 tsp baking soda
- 1 tsp salt
- 10 oz butter
- 1 cup granulated sugar
- 3.5 oz brown sugar
- 1 egg
- 1 tbsp milk
- 1 tsp vanillin
- 6.5 oz white chocolate
- 5 oz hazelnut

Instructions

- 1 Prepare for Baking**

Preheat oven to 356°F (180°C). Line 2 large baking sheets with parchment paper.
- 2 Mix Dry Ingredients**

Combine 10 oz oats, 6.5 oz flour, 1 tsp baking soda, and 1 tsp salt in a medium bowl. Whisk together until evenly mixed and set aside.
- 3 Cream Butter and Sugars**

Beat 10 oz softened butter, 1 cup brown sugar, and 3.5 oz granulated sugar in a large bowl with an electric mixer until light and fluffy, about 2-3 minutes.
- 4** Add 1 egg, 1 tbsp milk, and 1 tsp vanilla extract to the butter mixture. Beat until well combined and smooth, about 1 minute.
- 5 Combine Wet and Dry**

Add the oat mixture to the wet ingredients in two additions, mixing on low speed just until combined after each addition. Do not overmix.
- 6** Fold in 6.5 oz white chocolate chips and 5 oz chopped hazelnuts using a wooden spoon or spatula until evenly distributed throughout the dough.

7 Shape and Bake

Drop rounded tablespoons of dough onto prepared baking sheets, spacing them 2 inches apart. Gently flatten each cookie with your fingers or the back of a spoon.

8 Bake for 12-15 minutes, rotating baking sheets halfway through, until edges are golden brown and centers look set but still slightly soft.

9 Cool

Cool cookies on baking sheets for 5 minutes, then transfer to a wire rack to cool completely before serving.

Tips

Use room temperature ingredients for the best mixing results. Take butter, eggs, and milk out of the refrigerator at least an hour before baking to ensure even incorporation and smooth dough texture.

Chill the dough for at least one hour before baking to prevent excessive spreading. This helps the cookies maintain their shape and develop the perfect balance of crispy edges and soft centers.

Measure flour by spooning it into the measuring cup and leveling with a knife. Overpacking flour can result in dense, tough cookies that lack the desired tender texture.

Don't overmix the dough once you add the flour mixture. Mix just until the ingredients are combined to avoid developing the gluten, which can make cookies tough and chewy.

Use parchment paper or silicone baking mats to prevent sticking and ensure even browning. Space cookies at least 2 inches apart to allow for spreading during baking.

Watch the baking time carefully and remove cookies when edges are lightly golden but centers still look slightly underbaked. They'll continue cooking on the hot pan after removal from the oven.

Let cookies cool on the baking sheet for 5-10 minutes before transferring to a wire rack. This prevents them from breaking apart while still warm and allows them to set properly.

Store completely cooled cookies in an airtight container with parchment paper between layers to maintain freshness and prevent sticking together.