

# WHITE CHOCOLATE CHIP HABANERO COOKIES

Submitted by **Coreyon**

"Habaneros lend themselves beautifully to a vast assortment of things sweet, and they're fantastic in these white chocolate chip cookies. I suppose you can make these with regular milk chocolate, semi-sweet or dark chocolate chips, but I opted for the smoother, more mild taste of white chocolate. With these chips, you get the full range of flavors

 Ready In: 10mins

 Serves: 12

 Ingredients: 9

## DIRECTIONS

1. Preheat oven to 375°. Mix granulated sugar, brown sugar, margarine and egg. Stir in flour, baking soda and salt; once done, the dough will be stiff and somewhat granulated in consistency. Stir in chocolate chips and habanero bits until well blended. Then Drop dough by rounded teaspoons about two inches apart onto ungreased cookie sheet. Bake for 8 to 10 minutes or until golden brown around edges. Cookie centers will be soft. Cool for 10 minutes, and then carefully remove from cookie sheet. Serve with cold milk and enjoy!

## INGREDIENTS

- $\frac{3}{4}$  cup **brown sugar**, Packed
- $\frac{3}{4}$  cup **granulated sugar**
- 1 cup **margarine** or 1 cup **butter**, Softened
- 1 **egg**
- $2\frac{1}{4}$  cups **all-purpose flour**
- 1 teaspoon **baking soda**
- $\frac{1}{2}$  teaspoon **salt**
- 0.5 (6 ounce) package **white chocolate chips**
- 4 -6 diced **habaneros**, chile peppers (Fresh or Dried)