



White Choc, Mango and Pecan Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

-2 & 1/4 cups of Plain Flour -1 tsp of Baking Powder -1 cup of Brown Sugar, firmly packed -1/2 cup of White Sugar -250 grams of Salted Butter, softened -2 large Eggs -2 tsp of Vanilla Bean Paste -1 cup of Pecan Nuts, chopped -1 & 1/2 cups of White Chocolate Melts -100 grams Dried Crystallized Mango, chopped

Instructions

1. Preheat oven to 180 degrees Celsius. 2. In a medium sized bowl combine flour, baking powder and salt. Mix well with a whisk. Set aside. 3. In a large bowl with an electric mixer or freestanding mixer blend sugars and butter on a medium speed until well combined. 4. Add eggs and vanilla bean paste, beat at a medium speed until well combined. 5. Add the flour mixture and beat on a low speed until just combined. 6. Then stir in pecans, mango and white chocolate by hand. 7. Drop rounded tablespoons of cookie dough onto a lined tray. 8. Bake for 15 to 20 minutes or until edges just begin to turn golden brown. 9. Transfer cookies to a flat surface to cool. Makes roughly 36 cookies. Enjoy :)