



Will You Marry Me Cookies

Ingredients

- | | |
|---|---|
| 1 cup butter | 1 ½ teaspoon baking soda |
| 1 ¼ cups light brown sugar | ½ teaspoon kosher salt |
| ½ cup granulated sugar | ¼ teaspoon ground cinnamon |
| 1 egg | 1 cup white chocolate chips extra for garnishing, if desired* |
| 1 egg yolk | 1 cup semi-sweet chocolate chips extra for garnishing, if desired* |
| 1 teaspoon vanilla extract | 1 cup roughly chopped toasted pecans, extra for garnishing, if desired* |
| 2 cups flour | |
| 1 cup uncooked rolled or old fashioned oats - not quick oats. | |

Instructions

In a medium saucepan, melt the butter over medium heat until melted. Remove from the heat.

Add the brown sugar and granulated sugar and stir until sugars are incorporated and smooth. Chill the mixture for 10 minutes.

Remove from the refrigerator and stir in the egg, egg yolk, and vanilla.

Add the flour, oats, baking soda, 1/2 teaspoon salt, and cinnamon and mix together.

Stir in the white chocolate chips, chocolate chips and pecans.

Roll by hand into medium-size balls or use a scoop, and place on sheet pans. If desired, tuck extra chips and pecans over tops of dough mounds for a lovely appearance.

Chill, on sheet pan for 30 minutes.

Preheat the oven to 325°F. Remove the cookies from the refrigerator and bake for 14-18 minutes, or until golden brown. Allow to cool for several minutes on pan, then transfer to cooling rack.

Watch the proposals coming pouring in!!!