



Recipe



Blueberry White Chocolate Cookies

Ingredients

2 sticks unsalted butter

at room temperature

1 cup brown sugar

$\frac{2}{3}$ cup white sugar

1 tablespoon orange zest (optional)

2 teaspoons vanilla extract

2 large eggs at room temperature

2 cups all-purpose flour

1 teaspoon baking powder

$\frac{1}{2}$ teaspoon baking soda

1 $\frac{1}{2}$ cups dried blueberries or raisins

12 oz bag white chocolate chips

3 cups crispy rice cereal

Directions

1. In a bowl with electric mixer cream butter, brown sugar and white sugar.
2. Add zest (if desired) until light and fluffy.
3. Mix in vanilla and eggs.
4. In another bowl, mix flour, baking powder and baking soda.
5. Gradually add the flour mixture to the creamed butter and sugars.
6. Fold in blueberries, white chocolate and cereal until well distributed.
7. Line a cookie sheet with parchment or waxed paper.
8. Scoop dough into balls. Place balls close together (2"-3" apart), filling the cookie sheet.
9. Place in freezer for at least 2 hours.
Note: Once balls are frozen, you can store balls in a zip lock bag in freezer until ready to bake.
10. When ready to bake, preheat the oven to 375°. Bake cookies for 12-15 minutes until golden brown.
11. Remove from oven and transfer to wire rack to cool completely.