



blueberry white chocolate cookies

- +2 1/4 cups All Purpose flour
- +1 tsp baking soda
- +1 1/2 tsp corn starch
- +1/4 tsp salt
- +3/4 cup (1.5 sticks) butter, melted
- +3/4 cup dark brown sugar
- +1/2 cup granulated sugar
- +1 large egg
- +1 egg yolk
- +1 Tsp vanilla extract
- +3/4 cup Milne MicroDried® Blueberry Fragments**
- +1 cup white chocolate chips



1) Cut butter into cubes and place in a microwave safe bowl. Heat in 30-second increments until completely melted. Set aside.

2) Whisk together all the dry ingredients in a separate bowl and set aside.

3) Add the brown sugar and white sugar to the cooling butter and mix in 30-second increments until sugar has mostly melted and the mixture is lighter in color.

featured product

Milne MicroDried® Blueberry Fragments

4) Whisk in egg, then egg yolk until completely combined. Add vanilla extract.

5) Add the dry ingredients in stages to the butter and sugar mixture and stir until combined. Be careful not to overmix the dough. Add MicroDried® Blueberry Fragments and white chocolate chips last.

6) Cover and place in refrigerator for at least 1 hour. The dough can be made at least 2 days in advance if needed. Chilling is mandatory to prevent too much spreading of the cookie.

7) Preheat oven to 350° F.

8) Scoop the dough and place 2-3 inches apart on a cookie sheet. Do not crowd. You should be able to fit about 10-12 cookies per batch. Bake for 8-10 minutes, until slightly golden on the bottom. Keep in airtight container for up to one week.