



strawberry chocolate chip cookies

- +2 1/4 cup all-purpose flour
- +1 tsp baking soda
- +1 1/2 tsp corn starch
- +1/4 tsp salt
- +3/4 cup butter (1.5 sticks)
- +3/4 cup dark brown sugar
- +1/2 cup granulated sugar
- +1 large egg
- +1 egg yolk
- +1 Tbsp vanilla extract
- +3/4 cup **Milne MicroDried® Strawberry Fragments**
- +1 cup white, milk or dark chocolate chips

featured product

Milne MicroDried® Strawberry Fragments



- 1) Cut butter into even cubes and place in microwave safe bowl. Heat in 30-second increments until completely melted. Set aside for a few minutes to cool.
- 2) Whisk all dry ingredients together and set aside.
- 3) Once butter has cooled slightly, add the brown sugar and white sugar and mix in 30 -second increments until sugar has mostly melted and the mixture is lighter in color. Wisk in egg, then egg yolk until completely combined. Add in vanilla extract.
- 4) Add the dry ingredients to the butter and sugar mixture and stir until combined. Add the dry ingredients in stages. Don't overmix the dough. Add in **MicroDried® Strawberry Fragments** and chocolate chips and stir until combined.
- 5) 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.
- 6) Depending how long the dough is left in the fridge, it may need to sit out for 10-20 minutes prior to scooping.
- 7) Preheat oven to 350 F
- 8) Use a small cookie scoop to scoop the dough and place 2-3 inches apart. Do not crowd the pan. 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.