

Blueberry Cookies

Sweets

All-Purpose Flour	1 Cup	135 grams
Baking Powder	1/2 teaspoon	
Salt	1/8 teaspoon	
Butter, softened	1/3 Cup	76 grams
Sugar	1/3 Cup	90 grams
Blueberries, frozen	1/2 Cup	80 grams
White Chocolate Chips	1/2 Cup	70 grams

Directions

1. In a small bowl mix together the Flour, Baking Powder and Salt.
2. Defrost blueberries by microwaving them for **30 to 45 seconds** or set them out in a bowl for a few hours. Set aside.
3. In a stand mixer cream the Butter and Sugar. Once light and fluffy add the Blueberries, scrape down the sides and mix till fully incorporated.
4. Gradually add the Flour mixture and mix until a soft dough forms. Stir in the white chocolate chips.
5. Chill the dough for about **30 minutes**.
6. Preheat oven to 400°
7. On a baking sheet lined with parchment paper shape the dough into 12 balls and bake for **10 minutes**. Let cool before serving.

Enjoy!