



STRAWBERRY WHITE CHOCOLATE CHIP COOKIES

- 2 1/4 Cup all-purpose flour
- 1 Tsp baking soda
- 1/2 Tsp salt
- 12 Tbsp unsalted butter softened
- 1/2 Cup granulated sugar
- 3/4 Cup light brown sugar, packed
- 1 Tbsp vanilla extract
- 2 large eggs
- 1 Cup Bobalu strawberries,
chopped into small pieces
- 1 Cup white chocolate chips

Preheat oven to 370F degrees.

Line two large baking sheets with parchment paper or silicone baking mats. Set aside. Whisk together the flour, baking soda, and salt in a medium size bowl. Set aside.

In a large bowl, using an electric or stand mixer, cream together the butter, granulated sugar, light brown sugar, and vanilla extract until combined. Add eggs one at a time, mixing between each egg. Add flour mixture and mix until just combined. Using a spatula, stir in fresh strawberries and chocolate chips until combined.

Using a cookie scoop/ice cream scooper, scoop dough into balls about 2 Tbsp each and place onto prepared baking sheet. Bake for 10 minutes, rotate baking sheet clockwise and bake for additional 4-5 minutes or until golden brown around the edges. Immediately after taking cookies out of the oven, place additional chocolate chips on top of cookies and let cool for 5 minutes on baking sheet before moving them to a wire rack.