

# Strawberry WHITE CHOC. COOKIES:

## INGREDIENTS

1 ¼ C. FLOUR  
½ TSP. BAKING POWDER  
1/8 TSP. SALT  
¼ C. BUTTER (SOFTENED)  
4 OZ. CREAM CHEESE (SOFTENED)  
¾ C. SUGAR  
1 EGG  
1 TSP. VANILLA  
¾ C. CHOPPED STRAWBERRIES  
2 TBSP. LEMON JUICE  
1-2 TBSP. FLOUR  
5 OZ. WHITE CHOCOLATE (CHOPPED)

## INSTRUCTIONS

PREHEAT OVEN TO 350. POOR LEMON JUICE OVER STRAWBERRIES, DRAIN AFTER A FEW MINUTES. WHISK TOGETHER DRY INGREDIENTS AND SET ASIDE. BEAT BUTTER WITH SUGAR AND CREAM CHEESE UNTIL LIGHT AND FLUFFY. ADD EGG AND VANILLA, MIX. ADD DRY INGREDIENTS. STIR IN CHOPPED WHITE CHOCOLATE. SPRINKLE STRAWBERRIES WITH 1-2 TBSP OF FLOUR, TOSS UNTIL COATED, THEN STIR THEM VERY GENTLY INTO THE BATTER. DROP HEAPING TBSP ONTO PAN, LEAVING AN INCH OF SPACE BETWEEN. SET THE COOKIES IN THE REFRIGERATOR FOR 5-10 MINS BEFORE BAKING. BAKE FOR 13-15 MINUTES OR UNTIL EDGES ARE GOLDEN BROWN.

