

Blueberry White Chocolate Cookies with Pecans



Ingredients

1 stick unsalted butter, softened
½ cup packed light brown sugar
½ cup granulated sugar
2 ea. eggs
2 ¼ cups all-purpose flour
¾ tsp. baking soda
¾ tsp. salt
2 tsp. vanilla extract
1 cup white chocolate chips
1 cup FROZEN Florida blueberries
4 oz. toasted, chopped pecans

Procedure

1. Preheat oven to 375°F.
2. Cream together butter and sugars until smooth and homogenous.
3. Add the eggs. Mix until combined.
4. Sift together the flour, baking soda, and salt. Add to the bowl. Mix in.
5. Add vanilla, white chocolate chips and pecans.
6. Stir in frozen blueberries.
7. Scoop round tablespoonful's onto sheetpans lined with parchment paper.
8. Bake for 10-12 minutes, or until the edges are slightly crispy and the centers have set.

Makes approximately 60 cookies, depending on size of cookies

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