

JENNI MARIE'S TEST KITCHEN

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Blueberry White Chocolate Cookies

Makes 20 (1.5 oz.) Cookies

Equipment Needed:

- Stand Mixer or Hand Mixer
- Kitchen Scale
- Whisk & Rubber Spatula
- Measuring Cups & Spoons
- Parchment Lined Baking Sheet
- Large Mixing Bowl (or stand mixer bowl)
- Smaller Mixing Bowl

Directions:

1). Gather all equipment & ingredients. Line a baking sheet with parchment paper. In smaller mixing bowl, measure out flour, baking powder, salt, and vanilla pudding mix. Give it a good whisk and set aside.

- **2 C. (270g.) Bread Flour (sub w/ all-purpose flour)**
- **1 t. Baking Powder**
- **1/4 t. Salt**
- **1 oz. Vanilla Pudding Mix**

2). In bowl of stand mixer, cream together sugar, butter, shortening, and vanilla until light and fluffy. Add thawed blueberries and mix on low speed 30 seconds, and then increase to high speed for 2-3 minutes to pulverize the blueberries and bring out the pretty purple color.

- **1/3 C. (70g.) Softened Butter**
- **1/3 C. (70g.) Vegan Butter (like Crisco)**
- **1/2 t. Pure Vanilla Extract**
- **3/4 C. (150g.) Granulated Sugar**
- **3/4 C. (180g.) Frozen Blueberries, thawed**

3). Gently fold in the dry ingredients & white chocolate chips on low speed until just combined. Once everything is fully combined, scrape down sides of bowl with rubber spatula giving the dough a couple good mixed by hand, cover, and refrigerate for 30-45 minutes. Preheat oven to 325°F while the dough is chilling. Use a small ice cream scoop to portion dough onto lined baking sheet, spacing about 3 inches apart. Bake for 12-14 minutes, turning pan halfway through bake time for even cooking. Let cool for 10-15 minutes before serving. Enjoy!

- **3 oz. (85g.) White Chocolate Chips**

