

Foodnity Recipes

Blueberry Lemon White Chocolate Chip Cookies

20 min Prep time	**12 min** Cook time	**32 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dry Ingredients

- [ ] 2 1/4 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt

Wet Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] Zest of 2 lemons

Add-ins

- [ ] 1 cup fresh blueberries, tossed with 1 tbsp flour
- [ ] 1 cup white chocolate chips
- [ ] 2 tbsp fresh lemon juice

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment.
2. In a bowl, whisk together flour, baking soda, and salt; set aside.
3. In a large mixing bowl, cream butter and sugar until light and fluffy—about 2 minutes.
4. Add eggs one at a time, beating well, then stir in vanilla, lemon zest, and lemon juice.
5. Gradually blend the dry ingredients into the wet mixture; stop when just combined.
6. Fold in the flour-tossed blueberries and white chocolate chips, being careful not to crush the berries.
7. Cover the dough and chill for at least 30 minutes.
8. Scoop rounded tablespoons onto the prepared sheets, spaced 2 inches apart; bake 10-12 minutes until edges are lightly golden.
9. Cool on the sheet for 2 minutes, then transfer to a wire rack to finish cooling.

Nutrition per serving

210 kcal	2 g	27 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a tangier bite, increase lemon zest by a half teaspoon.
- For a richer flavor, substitute half the butter with melted butter.
- A pinch of flaky sea salt on top before baking enhances the chocolate.