



## High Altitude Strawberry Cookies

These strawberry flavored cookies with white chocolate chips are easy to make and are delicious! Makes about 3 dozen cookies.

### Equipment



- baking sheets
- 1 1/2 tbsp Cookie Scoop (optional)
- parchment paper
- Spatula

### Ingredients



- 2 large eggs plus 1 egg yolk
- 1 1/2 cup granulated sugar minus 1 tbsp
- 1 cup butter (softened)
- 2 1/2 cups flour plus 2 tbsp
- 3/4 tsp salt
- 1/2 tsp baking powder
- 1/4 tsp baking soda
- 1/4 cup finely ground freeze-dried strawberries
- 1 1/2 tsp vanilla
- 1 1/4 cups white chocolate chips

### Instructions



1. Preheat oven to 350F.
2. Crack the eggs in a small bowl and set aside.
3. Line your baking sheets with parchment paper.
4. In a small mixing bowl add the flour, salt, baking soda and baking powder. Mix with a fork until incorporated.
5. In your mixing bowl add the granulated sugar, and softened butter. You can leave the butter out at room temperature or microwave it for a few seconds to soften it.
6. Mix the butter and sugars together for about a minute until light and fluffy. Scrape the bowl and mix for another minute or two.
7. Add the eggs and vanilla to the butter mixture. Mix until incorporated, then scrape the sides of the bowl. Mix again for about 30 seconds until the mixture is uniform.
8. Add in the finely ground freeze-dried strawberries and mix until combined.
9. Add in half of the flour mixture, mix until incorporated. Repeat.
10. Add in the white chocolate chips. Mix until just incorporated.
11. Using a cookie scoop or a spoon, place 12 scoops of dough on a baking sheet. Try to make the dough round if you can so the cookie will come out close to a circle.
12. Bake for 13-15 minutes. Then let the cookies cool on the baking sheet for 1-2 minutes.
13. Use a spatula to transfer the cookies to a cooking rack. Let them cool completely.
14. Store in an airtight container. They will stay good for about 7 days at room temperature and 3 months in the freezer.