

Green Cherry White Chocolate Chip Cookies

Ingredients:

- 2 $\frac{1}{4}$ cup all purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup butter, softened
- 1 $\frac{1}{2}$ cups granulated sugar
- 1 tsp vanilla extract
- 1 whole egg
- 2 cups white chocolate chips
- 1 cup chopped green cherries



Directions:

Preheat oven to 350 degrees. Lightly grease a cookie sheet and set aside. In a bowl, stir together the flour, baking soda and salt, then set aside. In a mixing bowl, cream together the butter and sugar on medium speed until light and fluffy (2-3 minutes).

Reduce mixer speed to low, then add in the vanilla and egg, stirring until combined. Add the flour mixture and continue mixing until combined.

Stir in the chopped cherries. Fold in white chocolate chips.

Roll the dough into tablespoon sized balls, then place on cookie sheet, leaving space to spread between each cookie. Bake at 350 degrees for 9-12 minutes, or until cookies are lightly browned.

Remove cookies from oven and allow to sit on baking sheet for several minutes before moving to a cooling rack to finish cooling completely. Drizzle or dip cookies in additional white chocolate if desired.