

## Blueberry White Chocolate Cookies



Servings:

**24**

Prep Time:

**10 minutes**

Cook Time:

**10-12 minutes**

### Ingredients

- ½ cup **Unsalted Butter**, room temperature
- 1/3 cup **Sugar**
- 1/3 cup **Light Brown Sugar**
- 1 **Egg**, room temperature
- 2 tsp **Vanilla Extract**
- 1 cup + 2 tbsp **Bob's Red Mill Gluten Free Flour**
- 2 tsp **Cornstarch**
- ½ tsp **Salt**
- ½ tsp **Baking Soda**
- ¼ tsp **Baking Powder**
- 1 cup **Old-Fashioned Oats**
- 2/3 cup **White Chocolate Chips**
- 1 cup **Fresh Blueberries**

### Method of Preparation

#### Step 1

Preheat oven to 350°F.

Beat butter, sugar and brown sugar together until fluffy, approximately 3 minutes.

#### Step 2

Add in the egg and vanilla extract and beat for an additional minute.

#### Step 3

In a separate bowl, whisk flour, cornstarch, salt, baking soda & powder together.

#### Step 4

Slowly incorporate the dry ingredients into the wet while mixing on a low speed. Do not over mix.

#### Step 5

Stir in oats and white chocolate chips.

#### Step 6

Once completely mixed, gently fold in blueberries.

#### Step 7

Using a cookie scoop, place on a parchment lined cookie sheet, about 2 inches apart.

Bake for 10-12 minutes until edges are light golden brown.

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