

# DROP DOWN BLUEBERRY COOKIES



## INGREDIENTS

- 1  $\frac{1}{2}$  cups flour
- 1 teaspoon cornflour or arrowroot
- $\frac{1}{4}$  teaspoon salt
- $\frac{3}{4}$  teaspoon baking powder
- $\frac{1}{2}$  cup unsalted butter
- $\frac{3}{4}$  cup sugar
- 1 egg
- 1 teaspoon vanilla essence
- 4 oz. white chocolate-chopped into small chunks
- $\frac{3}{4}$  cup blueberries



## INSTRUCTIONS

1. In a small bowl mix together dry ingredients: flour, corn starch, salt and baking powder, set aside.
2. Cream butter and sugar in a separate bowl, until light and creamy. Add egg and vanilla essence and mix to combine.
3. Slowly mix in dry ingredients mix.
4. Fold in about  $\frac{3}{4}$  of white chocolate chunks, reserve remaining to press on top of cookies.
5. Finally, fold in blueberries with a rubber spatula, but do this really gently and try not to break the berries. The dough will be thick and sticky. Cover and refrigerate for 1 hours.
6. When ready to bake preheat the oven to 350 F/ 175C Fan 170C and line baking sheets with parchment paper.
7. To assemble the cookies, scoop one heaping tablespoon of dough. Roll gently to make a ball. Press a few white chocolate chunks on top and sides of each cookie. Before baking freeze cookie balls for 10 minutes (if you don't have enough space or baking sheet in the freezer, place rolled cookies on a tray lined with parchment paper and freeze, and transfer on baking sheet when ready to bake)
8. Arrange cookie balls onto baking sheet leaving 3 inches apart, because the cookies will spread while baking. Bake 16-18 minutes. Cool on baking sheet for 10 minutes, then transfer on a rack to cool completely.