

## Blueberry Chip Cookies

### Ingredients

1 cup frozen blueberries  
½ cup butter/baking margarine  
½ cup sugar  
1 ½ cups all-purpose flour  
1 tsp baking powder  
pinch of salt  
⅔ cup chopped up white chocolate

### Instructions

1. Preheat oven to 170 degrees Celsius.
2. Put frozen blueberries into a bowl and microwave until soft.
3. Beat butter and sugar on medium until creamed, and pour in blueberries.
4. Beat until blueberries are broken up and incorporated.
5. Add salt and baking powder. Mix.
6. Add flour and mix until just combined.
7. Add white chocolate and mix. Don't overmix.
8. Grease a baking tray or use a cookie sheet and spoon about 16 cookies out. (make sure to leave some space in between the cookies, if one tray doesn't allow that, make sure to bake in two batches)
9. Bake for 10-12 minutes until edges of cookies turn golden.

**Note:** make sure to not overmix as this could cause the gluten in the flour to overdevelop and in turn create a consistency more similar to that of a cake.