

Strawberry White Chocolate Chip Cookies - A Sweet & Chewy Delight!

Sweet & Chewy Strawberry White Chocolate Chip Cookies



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1 cup butter, softened
- 1 cup granulated sugar
- 1/2 cup brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup white chocolate chips
- 1 cup strawberries, chopped

How to Make Strawberry White Chocolate Chip Cookies:

1. Preheat the Oven:

Set your oven to 350°F (175°C) and line a baking sheet with parchment paper.

2. Cream the Butter & Sugars:

In a large mixing bowl, beat together softened butter, granulated sugar, and brown sugar until light and fluffy.

3. Add the Eggs & Vanilla:

Mix in the eggs, one at a time, ensuring they're fully incorporated.

Stir in the vanilla extract.

4. Mix the Dry Ingredients:

In a separate bowl, whisk together: Flour?
Baking soda? Salt

5. Combine Wet & Dry Ingredients:

Gradually add the dry ingredients to the butter mixture, stirring until a soft dough forms.

6. Fold in the White Chocolate & Strawberries:

Gently mix in the white chocolate chips.

Carefully fold in the chopped strawberries, being careful not to overmix (this prevents excess moisture).

7. Scoop the Dough:

Use a cookie scoop or spoon to drop dough onto the prepared baking sheet, spacing them about 2 inches apart.

8. Bake Until Golden:

Bake for 10-12 minutes, or until the edges turn a light golden brown.

The centers should still be slightly soft-they will set as they cool.

9. Cool & Enjoy!:

Let the cookies cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely.

Enjoy warm or at room temperature for the ultimate treat!

Pro Tips for the Best Strawberry White Chocolate Cookies:

Fun Variations to Try:

DIRECTIONS

- 1. Preheat the Oven:** Set your oven to 350°F (175°C) and line a baking sheet with parchment paper.
- 2. Cream the Butter & Sugars:** In a large mixing bowl, beat together softened butter, granulated sugar, and brown sugar until light and fluffy.
- 3. Add the Eggs & Vanilla:** Mix in the eggs, one at a time, ensuring they're fully incorporated.
- 4. Stir in the vanilla extract.**
- 5. Mix the Dry Ingredients:** In a separate bowl, whisk together: Flour? Baking soda? Salt
- 6. Combine Wet & Dry Ingredients:** Gradually add the dry ingredients to the butter mixture, stirring until a soft dough forms.
- 7. Fold in the White Chocolate & Strawberries:** Gently mix in the white chocolate chips.
- 8. Carefully fold in the chopped strawberries,** being careful not to overmix (this prevents excess moisture).
- 9. Scoop the Dough:** Use a cookie scoop or spoon to drop dough onto the prepared baking sheet, spacing them about 2 inches apart.
- 10. Bake Until Golden:** Bake for 10-12 minutes, or until the edges turn a light golden brown.
- 11. The centers should still be slightly soft-they will set as they cool.**
- 12. Cool & Enjoy!:** Let the cookies cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely.
- 13. Enjoy warm or at room temperature for the ultimate treat!**

14. Pro Tips for the Best Strawberry White Chocolate Cookies: ? Use Fresh, Ripe Strawberries - The better the strawberries, the better the flavor! ? Pat Strawberries Dry - After chopping, dab them with a paper towel to remove excess moisture. ? Chill the Dough - If the dough is too soft, refrigerate for 20 minutes before baking to prevent spreading. ? Don't Overbake - The cookies should still look slightly underbaked when you remove them-they'll firm up as they cool. ? For Extra Flavor - Add a pinch of cinnamon or lemon zest to enhance the fruity taste!
15. Fun Variations to Try: ? Double Strawberry Cookies - Add 1/2 teaspoon of strawberry extract for even more fruity flavor. ? Dark Chocolate Strawberry Cookies - Swap the white chocolate chips for dark chocolate for a richer taste. ? Strawberry Peanut Butter Cookies - Add a swirl of peanut butter to the dough for a fun twist. ? Strawberry Cheesecake Cookies - Mix in 1/4 cup of cream cheese for a creamy, tangy bite.
16. What to Serve with Strawberry White Chocolate Cookies: These sweet, fruity cookies pair perfectly with:
17. Cold : Milk - The classic cookie companion!
18. Vanilla : Ice Cream - Serve warm cookies with a scoop for a dreamy dessert.
19. Whipped : Cream & Fresh Berries - A light and delicious topping.
20. Iced : Coffee or Tea - A refreshing contrast to the sweet cookies.
21. FAQs About Strawberry White Chocolate Cookies: Q: Can I make these ahead of time?A: Yes! Store baked cookies in an airtight container at room temperature for up to 3 days.
22. Q: Can I freeze the cookie dough?A: Absolutely! Scoop the dough into balls, freeze on a baking sheet, then transfer to a freezer bag. Bake straight from frozen, adding 1-2 extra minutes to the bake time.
23. Q: Can I use frozen strawberries?A: Fresh is best, but if using frozen, thaw completely and pat dry before adding to the dough.
24. Q: How do I prevent my cookies from getting too soft?A: Too much moisture from strawberries can make cookies too soft. Pat them dry and refrigerate the dough before baking if needed.
25. A Sweet, Fruity Treat You'll Love!: These Strawberry White Chocolate Chip Cookies are a soft, chewy, and indulgent treat that bring together the sweetness of white chocolate and the natural tang of strawberries in every bite. Whether you're baking them for a special occasion or just to satisfy a craving, they're sure to become a favorite!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/strawberry-white-chocolate-chip-cookies-a-sweet-chewy-delight/>