

Strawberry White Chocolate Cake Mix Cookies That Couldn't Be Easier to Love

Optional: 2 tablespoons all-purpose flour, if the dough feels too soft



OVEN
350°F

TIME
20 to 30 min

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INGREDIENTS

1 box strawberry cake mix
2 large eggs
1/3 cup vegetable oil
1 teaspoon vanilla extract
1 cup white chocolate chips
Optional: 2 tablespoons all-purpose flour, if the dough feels too soft
Optional for topping: extra white chocolate chips or festive sprinkles

DIRECTIONS

1. Preheat your oven to 350°F. Line a baking sheet with parchment paper.
2. In a large bowl, combine the strawberry cake mix, eggs, vegetable oil, and vanilla extract. Stir until a soft dough forms.
3. Fold in the white chocolate chips until evenly distributed.
4. If the dough feels very sticky, chill it for 20 to 30 minutes.
5. Scoop the dough into tablespoon-sized portions and place them on the prepared baking sheet, leaving space between each cookie.
6. Press a few extra white chocolate chips on top if you want a prettier finished look.
7. Bake for 9 to 11 minutes, or until the edges are set and the centers still look slightly soft.
8. Let the cookies cool on the baking sheet for a few minutes before transferring them to a wire rack.

SWAPS & NOTES

Strawberry cake mix is the star here, so choose one with a flavor you already enjoy.

Different brands can vary slightly in sweetness and color, but they all work well in this style of cookie.

White chocolate chips add creamy sweetness, but white chocolate chunks can make the cookies feel even more indulgent.

If you want a little texture contrast, chopped freeze-dried strawberries are a nice addition.

TIPS FOR SUCCESS

They should come out when the edges are set but the centers still look a little soft.

They will continue to firm up as they cool, and that is what gives them their soft, chewy texture.

Chilling the dough can make a big difference if your kitchen is warm or the dough feels too sticky to handle.

Even a short chill helps the cookies hold their shape better in the oven.

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

Original recipe: <https://chefmaniac.com/strawberry-white-chocolate-cake-mix-cookies-that-couldnt-be-easier-to-love/>