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# Relative Foods

*from our family to yours*



## *White Chocolate Cookies* **WITH DRIED CHERRIES**

### **Ingredients**

1-1/2 cups all-purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon kosher salt  
1 stick unsalted butter,  
softened and cooled  
1/2 cup granulated sugar  
1/2 cup packed dark brown sugar  
1 large egg  
1 teaspoon vanilla extract  
1 cup white chocolate chips  
3/4 cup Relative Foods  
dried cherries

### **Optional Ingredients**

1/2 cup macadamia nuts or  
almonds, coarsely chopped  
1/4 cup shredded coconut

### **Instructions**

- Preheat the oven to 375°
- In a medium bowl, whisk the flour, baking soda and salt
- In a large bowl, use an electric mixer to beat the butter and both sugars for about 2 minutes, or until fluffy
- Beat the egg and vanilla into the butter mixture
- Reduce the mixer to a low speed and beat in the dry ingredients until just mixed, then slowly add in the white chocolate, dried cherries, and any optional ingredients
- Form the dough into 1-1/2" balls and arrange them approximately 2" apart on a baking sheet
- Bake for 12 to 14 minutes, or until lightly browned; rotating the baking sheet halfway through
- Let the cookies cool on the baking sheet for 2 minutes, then transfer them to a rack to cool completely

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