

## White Chocolate Lemon Cookies

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
unsalted butter	1 stick = 4 oz	softened
salted butter	1 stick = 4 oz	softened
white sugar	½ cup = 3.5 oz	
dark brown sugar	2/3 cup = 5 oz	packed
large egg	1	room temperature
lemon zest	from 2 lemons	
lemon extract	3 tsp	
all-purpose flour	2 ¼ cups = 10 oz	
baking soda	¾ tsp	
sea salt	½ tsp	
white chocolate chips	1 11-oz bag	Ghirardelli

- Preheat the oven to 350 deg F, and line a cookie sheet with parchment.
- In a large bowl, beat together the butters and sugars until light and fluffy, about 4 minutes. Then beat in the egg, lemon zest, and lemon extract.
- On slow speed, beat in the flour, baking soda, and salt.
- Using a large silicon spoon or spatula, fold in the white chocolate chips.
- Using a 1.5 TBLSP scoop, scoop dough onto the prepared cookie sheet.
- Bake 8 or 9 minutes. Let cookies rest on cookie for 5 minutes before transferring to cooling rack.