



## Strawberry Cream Cheese Cookies

1/2 c plus 1/8 c flour  
1/2 t baking powder  
Pinch of salt  
2 T butter, room temperature  
2 oz. cream cheese, room temperature  
1/4 c plus 2 T sugar  
2 T egg beaters  
1/2 t vanilla  
1/2 c chopped fresh strawberries, tossed in 2 T flour  
1 T lemon juice  
1/3 c white chocolate chips  
Coarse sanding sugar

Preheat oven to 350°.

In a small bowl, pour lemon juice over strawberries and let sit for a few minutes. Drain, then gently toss strawberries with 2 T of flour. Set aside.

In a small bowl, stir together flour, baking powder and salt. Set aside. In a mixing bowl, cream together butter, sugar, and cream cheese until light and fluffy, about 2 minutes. Add egg and vanilla and mix well. Slowly add flour mixture to wet ingredients, and mix until just combined. Scrape the sides of the bowl, then stir in white chocolate chips with a rubber spatula. Gently fold strawberry pieces into batter.

Using a small ice cream scoop, drop batter onto parchment lined sheet tray, around 2" apart. Sprinkle each cookie with coarse sanding sugar. Place sheet tray into refrigerator to chill for 10 minutes, then bake 13-15 minutes, or until the edges are lightly golden brown. Cool for a few minutes on the sheet tray before transferring to cooling racks.