

Strawberry Chocolate Chip Cookies

Thick & chewy chocolate chip cookies get an update with the addition of Strawberry flavor!

Ingredients

- 2-1/2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup unsalted butter (1 1/2 sticks), melted and cooled until warm but still liquid
- 1 cup light brown sugar, packed
- 1/2 cup granulated sugar
- 1 large egg plus the yolk of 1 large egg
- 1 teaspoons LorAnn Mexican vanilla extract
- 1 teaspoon LorAnn strawberry bakery emulsion
- 1/4 teaspoon LorAnn strawberry or pink liquid food coloring
- 1-1/2 cups chocolate chips (we used a combination of semi-sweet and milk chocolate)



Directions

1. Preheat oven to 325°F.
2. Line 2 cookie sheets with parchment paper (do not use dark-colored cookie sheets).
3. In a medium bowl, whisk together the flour, baking powder & salt for 30 seconds and set aside.
4. Mix melted butter and sugars with a mixer until blended and smooth. Add egg, egg yolk, vanilla extract, strawberry bakery emulsion, and food color. Mix until incorporated, scraping bottom and sides of bowl as needed.
5. Add dry ingredients and mix until just combined. Stir in chocolate chips.
6. Using a 2" cookie or ice cream scoop, evenly space 9 scoops of dough on each cookie sheet. Place cookie sheets in refrigerator for 15 minutes, or until dough is firm. Bake for 15-18 minutes. Cool cookies on sheets. Store in an airtight container. Makes 18 large cookies.

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