

# Reckless In The Kitchen

## Lemon White Chocolate Chip Cookies

### Ingredients:

- 1 1/2 c all-purpose flour
- 2 tsp corn starch
- 3/4 tsp baking soda
- pinch of salt
- 1/2 c unsalted butter, softened
- zest from 2 large lemons
- 3/4 c granulated sugar
- 1 large egg
- 1/4 c freshly squeezed lemon juice
- 1 c white chocolate chips

### Directions:

In a medium-sized mixing bowl combine the flour, corn starch, baking soda, and salt and set aside. Using a stand mixer fitted with a paddle attachment mix the butter and lemon zest on a low speed for 1 minute to spread it around the bowl. With the mixer running slowly add the sugar and beat on a medium speed until it has lightened in color and increased in volume slightly. Add the egg and beat on medium-high speed until light and fluffy, about 5 minutes.

Reduce the speed to low and add the lemon juice, mix to combine. Next, add the dry ingredients and mix until just combined. Stop mixer and scrape down sides and bottom of bowl. Mix on low for 30 seconds. Add the white chocolate chips and beat momentarily to incorporate, less than 1 minute, or fold in by hand.

Form the dough into 1 1/2 inch balls (this is an approximate measurement, above all else try to keep the dough in uniform size so they bake evenly and don't let them get too big), and flatten slightly on a lined baking sheet. Chill in the refrigerator for at least 2 hours (do not skip this step!).

Preheat your oven to 350 degrees. Spread the cookies out on lined baking sheets (do not skip this either, you should either be using parchment paper or a silicon baking mat), and bake the cookies for 10-12 minutes, rotating the pan halfway through the baking time.

Allow the cookies to cool on the baking sheet for about 5-10 minutes before transferring them to a cooling rack to finish cooling.