



THE INCABERRY

Incaberry and White Chocolate Cookies



Ingredients

- 125g (4.5oz) butter, softened
- 165g (5.5oz) brown sugar
- 1 egg
- 1 teaspoon vanilla essence
- 1 cup plain flour
- 1/4 cup self-raising flour
- 1/2 teaspoon bicarbonate of soda
- 120g (4oz) Incaberries (or other dried fruit)
- 250g (9oz) white chocolate chips

Method

Pre-heat oven to 170°C/325°F (conventional) or 150°C/300°F (fan-forced).
Cream the butter and sugar with an electric beater or stand mixer until pale and creamy.
Add egg and vanilla essence and beat until well-combined.
Stir in sifted (if you can be bothered – I didn't!) flours and bicarbonate of soda.
Add Incaberries and white chocolate chips and stir until combined.
I decided to make big, cafe-style cookies, so place heaped tablespoon-sized blobs of mixture onto a greased oven tray. It made 16 cookies.
Bake in oven for 15-20 minutes, until golden brown. Allow to cool on the oven tray for 5-10 minutes before transferring to a wire rack to finish cooling (or just eat them warm, with melty white chocolate – yum!)

Thanks to [Cook Clean Craft](http://www.cookcleancraft.com) for this recipe and image

<http://www.cookcleancraft.com/2013/03/incaberry-and-white-chocolate-cookies.html>