

Pomegranate White Chocolate Chunk Cookies

Yield: 2 1/2 dozen cookies

Cook Time: 10-12 minutes

Ingredients:

1/2 cup unsalted butter, at room temperature
1/2 cup light brown sugar
1/2 cup white sugar
1 large egg
1 teaspoon vanilla extract
1 1/4 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup old fashioned oats
1 cup white chocolate chunks or white chocolate chips
1 cup pomegranate arils



Directions:

1. Preheat the oven to 375 degrees F. Line a large baking sheet with parchment paper or a silicone baking mat and set aside.
2. Cream butter and sugars together until smooth. Add the egg and vanilla extract and mix until well combined.
3. In a separate bowl whisk together flour, baking powder, baking soda, and salt. Slowly add flour mixture to the wet ingredients. Mix until just incorporated.
4. Stir in the oats and white chocolate chunks. Gently stir in the pomegranate arils to minimize breaking them (and turning the cookies pink). Make dough balls-about 1 tablespoon of dough per cookie. Bake cookies for 10-12 minutes, until the cookies are golden brown. Remove from oven and let cool on baking sheet for two minutes. Transfer to a wire rack to finish cooling.

Nutrition Facts: *Calories, 120; Total Fat, 5g; Cholesterol, 15g; Total Carbs, 16g; Sugar, 10g; Protein, 2g*

Adapted from: <http://www.twopeasandtheirpod.com/pomegranate-white-chocolate-chunk-cookies/>