



TIP & OH's **PURPLEBERRY COOKIES**



INGREDIENTS

- 7 TABLESPOONS UNSALTED BUTTER
- 2/3 CUP WHITE SUGAR
- 1/2 TEASPOON VANILLA EXTRACT
- 2 EGGS
- 1 1/2 CUPS ALL PURPOSE FLOUR
- 1/2 TEASPOON BAKING SODA
- 1/2 TEASPOON SALT
- 40 DROPS RED FOOD COLORING
- 40 DROPS BLUE FOOD COLORING
- 1 CUP FRESH BLUEBERRIES + 1 TABLESPOON FLOUR



DIRECTIONS

- 1) IN A SMALL BOWL, ADD BLUEBERRIES AND THE 1 TABLESPOON OF FLOUR. STIR AND SET ASIDE.
- 2) PREHEAT OVEN TO 375 DEGREES.
- 3) PREPARE TWO COOKIE SHEET PANS WITH SILPAT OR PARCHMENT PAPER.
- 4) IN MIXER, ADD BUTTER AND WHITE SUGAR. MIX TILL CREAMY.
- 5) ADD EGGS AND MIX TILL CREAMY. ADD VANILLA AND CONTINUE TO MIX.
- 6) IN A SEPARATE BOWL, COMBINE FLOUR, BAKING SODA, AND SALT.
- 7) ADD FLOUR MIXTURE TO MIXING BOWL AND CONTINUE TO MIX.
- 8) STIR IN BLUEBERRIES.
- 9) USING A ROUNDED TABLESPOON, SCOOP AND DROP ONTO COOKIE SHEETS 3 INCHES APART.
- 10) BAKE FOR 9 TO 11 MINUTES.

**Ask an adult for help when using an oven and mixer.*