



HOLIDAY RECIPE FROM

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Pomegranate White Chocolate Chip Cookie

Servings: 36 cookies

Pomegranate White Chocolate Chip Cookies are a delightful blend of sweet and tangy flavors. Soft, buttery cookies are studded with creamy white chocolate chips and juicy pomegranate arils for a festive, crowd-pleasing treat. Perfect for holidays or any occasion, these cookies are as beautiful as they are delicious!

→ Ingredients

1 cup of unsalted butter (room temperature)

1 cup of brown sugar (lightly packed)

1 cup of white sugar

2 egg

2 tsp of vanilla

2-1/2 cups of flour

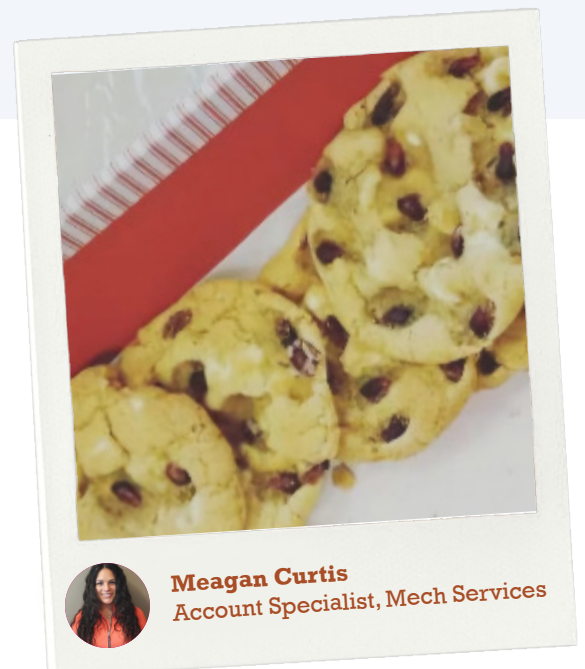
2 tsp of baking soda

2 tsp of baking powder

1/2 tsp of salt (I used kosher salt)

2 cups of white chocolate chips

2 cups pomegranate arils (this doesn't need to be exact, but usually ends up being almost a full pomegranate)



A decorative string of various Christmas ornaments, including white, gold, silver, and black ones, is draped across the top left of the page.

→ Instructions

In a large mixing bowl cream together butter and sugars until smooth and creamy looking. Add in eggs and vanilla and mix until well-incorporated.

In a separate bowl mix dry ingredients (flour, baking soda, baking powder, salt, and white chocolate) and stir until evenly distributed.

Slowly add dry ingredients to bowl to the large bowl of creamy mix. I use my kitchen aid to do the mixing for me and lay out the pomegranates on a paper towel to avoid being too juicy!

Scoop out dough into scant 1-1/2 Tbsp portions. Roll into a ball and place on a cookie sheet lined with parchment paper or a baking mat. Gently stick 6ish pomegranate arils into the tops of each dough ball. Space the cookies about 2 inches apart, because they will spread in the oven.

Bake at 375°F for 9-11 minutes, or until just turning golden brown on the edges and tops. Let the cookies cool for 2 minutes before transferring to a cooling rack to cool completely.

Helpful tips:

I use my kitchen aid to do the mixing for me and lay out the pomegranates on a paper towel to avoid being too juicy!