



White Chocolate & Miso Cookies

Makes: 24 cookies

Prep Time: 15 minutes Bake Time: 15-18 minutes

Total Time: 2 hours and 30 minutes

Ingredients

- 1/2 cup unsalted butter, softened
- 3/4 cup light brown sugar
- 6 tbsp granulated sugar
- 3 heaped tbsp white miso
- 1 tsp vanilla bean paste
- 1 egg, room temperature
- 2 & 1/4 cups all-purpose flour
- 1 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp kosher salt
- 11 & 1/4 ounces white chocolate, roughly chopped

Instructions

In a large bowl and using an electric mixer, cream together the butter, sugars, miso and vanilla on medium-high speed for about 6 minutes until really pale and creamy, scraping down the sides of the bowl halfway. Add the egg and beat for a further minute to combine.

In a separate bowl, sift together the flour, baking powder, baking soda and salt. Add this to the butter mixture and mix on low speed until just combined. Stir in the chopped white chocolate.

Line two baking sheets with baking paper. Scoop the dough and form into 1 1/2-inch diameter cookies. You don't need to roll them into a smooth ball; I like them with a craggy look. Leave 1 1/2-inches between cookies. Cover with plastic wrap and chill in the refrigerator for at least 2 hours or overnight until firm.

Preheat the oven to 350°F. Bake cookies for 15-18 minutes, or until the edges are set and the cookies are puffy. Remove from the oven and let cool before eating.