

Guava White Chocolate Cookies

cookies filled with white chocolate and guava paste chunks

Prep Time	Cook Time	Total Time
20 mins	15 mins	35 mins

Course: Dessert Cuisine: American Servings: 24 cookies

Calories: 240kcal Author: Cari



5 from 9 votes

Ingredients

- 1 cup room temperature salted butter
- 1 cup light brown sugar
- ½ cup granulated white sugar
- 2 tablespoon canola oil
- 2 large eggs
- 2 teaspoon vanilla extract
- 1 ½ teaspoon baking powder
- 2 tablespoon cornstarch
- ¼ teaspoon salt
- 3 ¼ cup all-purpose flour
- 14 oz package of guava paste cut into ½ inch cubes
- 1 cup of white chocolate chunks

Instructions

1. Preheat oven at 350 degrees and line 2 baking sheets with parchment paper.
2. In a medium bowl, whisk the flour, baking powder, cornstarch, and salt together then set aside.
3. In a large bowl, whisk the butter, oil, brown sugar, and granulated sugar together until no sugar lumps remain.
4. To the sugar mixture, add in the eggs and vanilla. Mix until combined.
5. Pour the dry ingredients into the bowl with wet ingredients. Gently mix until combined.
6. In a separate medium bowl, place your cubed guava paste and dust with about ¼ cup of flour. Make sure to coat all sides of the guava cubes in flour to make it easier to fold the cubes into your cookie dough.
7. Add the cubed guava and flour into a strainer and sift out all the excess flour.
8. Fold in the white chocolate and flour coated guava paste into the dough.
9. Using an ice cream scoop, scoop out the dough and place them on the prepared baking sheets. Leave about 2 inches of space between the cookies
10. Place the scooped cookie dough in the refrigerator for 15 minutes.
11. Bake in the oven for 12-15 minutes.

12. Allow to cool before serving and enjoy!

Notes

If you're baking these cookies using frozen dough, bake for 15 minutes.

If you'd like smaller cookies, use a melon-baller or tablespoon and bake for 7-9 minutes.

Once baked, you can store them in an airtight container for upto 4 days.

Nutrition

Serving: 1 cookie | Calories: 240kcal | Carbohydrates: 31g | Protein: 3g | Fat: 12g | Saturated Fat: 7g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 4g | Trans Fat: 1g | Cholesterol: 36mg | Sodium: 175mg | Potassium: 60mg | Fiber: 1g | Sugar: 18g | Vitamin A: 258IU | Vitamin C: 1mg | Calcium: 30mg | Iron: 1mg