

Recipe for raspberry white chocolate cookies

Prep time	Cook time	Total time
15 minutes	14 minutes	29 minutes

Servings: 15 large cookies Calories: 318kcal

Ingredients

- 2 ½ cups All-purpose flour
- ½ teaspoon Baking powder
- ½ teaspoon Baking soda
- 1 teaspoon Salt
- 1 cup Unsalted butter melted
- ¾ cup Brown sugar packed light or dark
- ¾ cup White granulated sugar
- 1 teaspoon Pure vanilla extract
- 1 Large egg room temperature
- 1 Egg yolk room temperature
- 1 cup Frozen raspberries slightly thawed
- ¾ cup White chocolate chips Plus more on top of the cookies

Instructions

- 1 Melt the butter in the microwave. Let it cool for 10 minutes before using. At the same time, pull the frozen raspberries out to start to thaw.
1 cup Unsalted butter
1 cup Frozen raspberries
- 2 Preheat oven to 350°F. Prep two cookie sheets with parchment paper.
- 3 In a mixing bowl, sift the flour. Add in baking power, baking soda, and salt.
2 1/2 cups All-purpose flour
1/2 tsp Baking powder
1/2 tsp Baking soda
1 tsp Salt

- 4 In a separate bowl, mix the melted butter, sugar, and brown sugar. Add in the vanilla, egg, and egg yolk.
3/4 cup Brown sugar
3/4 cup White granulated sugar
1 tsp Pure vanilla extract
1 Large egg, 1 Egg yolk
- 5 Add the dry ingredients. Use a rubber spatula to fold the dry ingredients in. Add in the frozen raspberries and white chocolate chips.
3/4 cup White chocolate chips
- 6 Use a large cookie scoop to scoop 3 oz cookie dough balls. Place 6 cookie dough balls per cookie sheet.
- 7 Bake the cookies for 13-15 minutes. Bake until the edges are light golden brown.
- 8 If you want, you can also top the warm cookies with more white chocolate chips. Let it sit for 5 minutes before transferring to a cooling rack.