Recipe for raspberry white chocolate cookies

Ein Bild, das Text, Screenshot, Schrift, Reihe enthält.

Automatisch generierte BeschreibungServings: 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.