



CHOCOLATE RASPBERRY COOKIES

This recipe is based on the famous White Chocolate Raspberry cookies made by Selma's for Disneyland. They require a little more work to swirl in the raspberry jam, but the end result is pure bliss.

INGREDIENTS

- 2 cups (240 g) + ½ cup (60 g) all-purpose flour, divided
- ¼ tsp (1 ml) baking soda
- ¼ tsp (1 ml) baking powder
- ¼ tsp (1 ml) cream of tartar
- ¼ tsp (1 ml) salt
- ½ cup (115 g) unsalted butter, softened
- ½ cup (100 g) granulated sugar
- ½ cup (100 g) brown sugar, packed
- 1 egg + 1 egg yolk, room temperature
- 1 tsp (6 ml) vanilla extract
- ¼ tsp (1 ml) almond extract
- About 4 Tbsp (59 ml) raspberry jam or preserves, divided
- ¾ cup (128 g) white chocolate chips
- ¾ cup (128 g) semi-sweet chocolate chips

High-altitude: Reduce granulated and brown sugars by ½ Tbsp each.

DIRECTIONS

Preheat oven to 350° F (177° C). *High-altitude:* Increase temperature by 15–25° F (8–14° C) and reduce baking time as necessary.

In a medium mixing bowl, combine 2 cups (240 g) flour, baking soda, baking powder, cream of tartar, and salt. Set aside.

Using a handheld or stand mixer, cream the butter and sugars on medium speed until light and fluffy. Beat in egg, egg yolk, and extracts, scraping down the sides of the bowl as necessary.

With the mixer speed on low, gradually add flour mixture. If dough is still sticky, add in flour 1 Tbsp at a time until desired consistency is reached. By hand, fold in chocolate chips.

Scoop out ¼ of the dough into a smaller bowl. Add about 1 Tbsp of jam or preserves and cut it in using a butter knife. Be careful not to overmix the dough—jam or preserves should be roughly swirled in, not completely incorporated into the dough.

Using a medium cookie scoop, drop balls of raspberry-swirled dough onto a cookie sheet lined with parchment paper. Bake for approximately 10 to 12 minutes. (Cookies are done when edges are set but the center is still puffy and soft.) Leave on the sheets for a few minutes, then remove to cooling racks to cool completely.

Repeat previous 2 steps until all of the dough is used.

Makes approximately 3 dozen cookies.

