White Chocolate Raspberry Cookies

Recipe by Isabel

Course: **Cookies, Cookies with Berries**

Servings	Prep time	Cooking time	Total time
10 servings	15 minutes	12 minutes	27 minutes

Ingredients

170 g (3/4 cup) unsalted butter, melted

200 g (1 cup) light brown sugar, packed

50 g (1/4 cup) granulated sugar

1 large egg + 1 large egg yolk

2 tsp vanilla extract

250 g (2 cups) all-purpose flour

3/4 tsp baking soda

1/2 tsp salt

224 g (1 1/4 cups) white chocolate chips

62 g (1/2 cup) frozen raspberries

Directions

1 **Preheat and Prep:** Preheat your oven to 175°C (350°F) and line a baking sheet with parchment paper. Set aside.

2 **Combine Wet Ingredients:** In a large mixing bowl, combine the melted butter, light brown sugar, and granulated sugar. Mix until fully combined. Add in the egg, egg yolk, and vanilla extract. Mix well until smooth and creamy.

3 **Mix Dry Ingredients:** In a separate bowl, whisk together the flour, baking soda, and salt. Gradually add the dry ingredients to the wet mixture, mixing until just combined and no streaks of flour remain.

4 **Add White Chocolate Chips:** Fold in the white chocolate chips until they are evenly distributed throughout the dough. Be careful not to overmix.

5 **Incorporate Raspberries:** Gently fold in the frozen raspberries. The dough may become a bit wet as the raspberries thaw, so work quickly to mix them evenly.

6 **Shape and Bake:** Use a 1-ounce cookie scoop to scoop out rounded dough balls. Place the cookies 2 inches apart on the prepared baking sheet. Bake for 12 minutes, or until the edges are golden brown and the centers have puffed up but are slightly underdone.

7 **Cool and Enjoy:** Allow the cookies to cool on the baking sheet for a few minutes before transferring them to a cooling rack to cool completely. Enjoy these delightful treats!