

# Raspberry Cookies

Indulge in the comforting embrace of our Raspberry Chocolate Chip Cookies recipe. These delectable treats infuse the classic chocolate chip cookie with the vibrant sweetness of raspberries, creating a symphony of taste that will leave your taste buds craving for more.



180g melted unsalted butter  
50g brown sugar  
125g granulated sugar  
1 whole egg  
2 tsp vanilla extract  
240g flour  
1 tsp baking soda  
a pinch of salt  
170g white chocolate chips  
125g frozen raspberries

**METHOD.** Preheat the oven to 180°C. In a large bowl, mix the melted butter, brown sugar, and white sugar together. Add the egg and vanilla extract, and mix until well combined. In a separate bowl, combine the flour, salt, and baking soda. Gradually add the dry mixture to the wet mixture, beating well to ensure thorough mixing. Fold in the chocolate and the frozen raspberries. Using an ice cream scoop, scoop dough balls onto a baking tray lined with parchment paper. Bake the cookies for approximately 10 minutes, or until the edges turn golden. Allow the cookies to cool before enjoying!

## Notes

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