

Lemon Raspberry Delight Cookies

WINNER: "Recipe Most Likely to be Tried" at the 2015 Café Cookie Swap

Submitted by Teresa Miller



2 ¼ cup flour
½ tsp baking powder
½ tsp salt
¾ cup sugar
2 Tbsp lemon zest
1 cup unsalted butter
1 egg
1 tsp vanilla
1 ½ cups fresh raspberries, diced
1 cup white chocolate

In a medium bowl, combine flour, baking powder and salt and set aside. In a large bowl, rub the lemon zest into the sugar until moist and fragrant. Add the butter to the lemon-sugar and beat until light and fluffy, 3-5 minutes. Add the egg and vanilla, mixing until smooth. Add in the flour mixture, mixing just until incorporated. Gently fold in the raspberries by hand. Cover and chill for at least 30 minutes.

Preheat oven to 350°. Gently form the dough into balls and bake 13-15 minutes on parchment lined baking sheets. Let cookies cool slightly before moving to a rack to cool completely.

Melt white chocolate and drizzle over cooled cookies.

