

Choco Fever Dream

Raspberry Lemon Cookies

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1/2 cup unsalted butter, softened
- [ ] 3/4 cup granulated sugar
- [ ] 1 large egg white
- [ ] Zest of 1 lemon
- [ ] 1 cup fresh raspberries
- [ ] 1 tsp vanilla extract
- [ ] 1/2 tsp baking powder
- [ ] Pinch of salt

Instructions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a bowl, cream together butter and sugar until light and fluffy; add the egg white, vanilla, and lemon zest, mixing gently.
3. In a separate bowl, whisk flour, baking powder, and salt; gradually fold into the butter mixture until just combined.
4. Gently fold in the raspberries, being careful not to crush them; the dough will look speckled.
5. Scoop tablespoonfuls onto the prepared sheet, spacing 2 inches apart; brush tops lightly with a little extra egg white for shine.
6. Bake for 10-12 minutes, until the edges are lightly golden; let cool on the sheet for 2 minutes then transfer to a wire rack.

Nutrition per serving

120 kcal	2 g	18 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too sticky, chill for 10 minutes before scooping.
- Avoid over-mixing to keep the crumb tender.
- For an extra glaze, drizzle a thin lemon icing after the cookies have cooled.