

Foodnity Recipes

Chewy Lemon Raspberry Cookies

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 ½ cups all-purpose flour
- [ ] ½ teaspoon baking powder
- [ ] ¼ teaspoon sea salt
- [ ] ¾ cup unsalted butter, softened
- [ ] ¾ cup brown sugar, packed
- [ ] ¼ cup granulated sugar
- [ ] 1 large egg, room temperature
- [ ] Zest of 1 large lemon
- [ ] 2 tablespoons fresh lemon juice
- [ ] ½ cup fresh raspberries, pureed
- [ ] 1 teaspoon vanilla extract

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. In a large bowl, cream the softened butter with brown and granulated sugars until light and fluffy, about 2-3 minutes.
3. Add the egg, lemon zest, lemon juice, vanilla, and raspberry puree; mix gently until just combined.
4. In a separate bowl, whisk together flour, baking powder, and sea salt; gradually fold into the wet mixture, careful not to over-mix.
5. Scoop rounded tablespoons of dough onto the prepared sheets, spacing 2 inches apart; lightly press the tops with the back of a spoon.
6. Bake for 10-12 minutes, until the edges are pale gold but the centers still look soft. Oops, they may look a little under-baked— that’s the secret to chewiness.
7. Allow cookies to cool on the sheet for 5 minutes, then transfer to a wire rack. Lemon cookies are a wonderful companion here.

Nutrition per serving

180 kcal	2 g	25 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too sticky, chill for 15 minutes before shaping.
- For a deeper berry flavor, fold in a tablespoon of raspberry jam at the end.
- A light dusting of powdered sugar adds a gentle sparkle.