

Raspberry Shortbread Cookies with White Chocolate - A Classic Tea-Time Favorite

Raspberry Jam Shortbread with White Chocolate Drizzle



OVEN
350°F

TIME
30 min

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INGREDIENTS

1 cup unsalted butter, softened

$\frac{1}{2}$ cup granulated sugar

2 cups all-purpose flour

$\frac{1}{2}$ teaspoon vanilla extract

$\frac{1}{4}$ cup raspberry jam

$\frac{1}{4}$ cup white chocolate, melted

How to Make It - Step-by-Step:

1 Preheat & Prepare:

2 Make the Dough:

3 Roll & Fill:

4 Form & Chill:

5 Slice & Bake:

6 Cool & Drizzle:

Tips for Success:

Use High-Quality Jam: It makes a difference!

Raspberry works great, but feel free to try apricot or strawberry.

Chill the Dough: Don't skip this step-firm dough slices cleaner and holds its shape in the oven.

Don't Overbake: These cookies should stay pale with just a hint of golden brown around the edges.

Storage & Make-Ahead:

Room Temp: Store in an airtight container for up to 5 days.

Freeze: Freeze the unbaked dough log for up to 1 month. Slice and bake straight from frozen (add 2-3 minutes to bake time).

Gift-Worthy: Pack in decorative tins or cellophane bags for a lovely homemade present.

Pairing Ideas & Serving Suggestions:

These Easter Cookies for a spring-inspired cookie platter

These Rainbow Sprinkle Cookies to add a pop of color and fun

These Chocolate Chip Cookie Bites for a bite-sized chocolate option

These Easy Coconut Macaroons for a chewy, tropical contrast

More Cookie Recipes You'll Love:

These Copycat Neiman Marcus Chocolate Chip Cookies - extra rich and packed with flavor

These Chocolate Chip Cookie Bites - easy to bake and always satisfying

Final Thoughts:

DIRECTIONS

- 1. Preheat & Prepare:** Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper to prevent sticking.
- 2. Make the Dough:** In a mixing bowl, cream together the softened butter and sugar until light and fluffy. Add the vanilla extract and slowly mix in the flour until a soft, pliable dough forms.
- 3. Roll & Fill:** Lightly flour your work surface and roll the dough out to ...-inch thickness. Carefully spread an even layer of raspberry jam over the top of the dough.
- 4. Form & Chill:** Starting from one edge, gently roll the dough into a log, similar to how you would for cinnamon rolls. Wrap in plastic wrap and refrigerate for 30 minutes to firm up-this helps keep the shape while slicing.
- 5. Slice & Bake:** Slice the chilled dough into ½-inch rounds and place on the prepared baking sheet. Bake for 12-15 minutes, or until the edges are just starting to turn golden.
- 6. Cool & Drizzle:** Let the cookies cool completely on a wire rack. Drizzle with melted white chocolate and let it set before serving.
- 7. Tips for Success: Use High-Quality Jam:** It makes a difference! Raspberry works great, but feel free to try apricot or strawberry.
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12. **Gift-: Worthy:** Pack in decorative tins or cellophane bags for a lovely homemade present.
13. **Pairing Ideas & Serving Suggestions:** These cookies are perfect on a dessert table or with afternoon tea. Try serving them with:
14. These : Easter Cookies for a spring-inspired cookie platter
15. These : Rainbow Sprinkle Cookies to add a pop of color and fun
16. These : Chocolate Chip Cookie Bites for a bite-sized chocolate option
17. These : Easy Coconut Macaroons for a chewy, tropical contrast
18. **More Cookie Recipes You'll Love:** If you love sweet, buttery cookies, don't miss:
19. These : Copycat Neiman Marcus Chocolate Chip Cookies - extra rich and packed with flavor
20. These : Chocolate Chip Cookie Bites - easy to bake and always satisfying
21. **Final Thoughts:** These Raspberry Jam Shortbread Cookies with White Chocolate Drizzle are a gorgeous, crowd-pleasing treat that's as delicious as it is pretty. Whether you're baking for a holiday, a gift, or just a quiet afternoon moment, these cookies never fail to impress.
22. **Tried them? Tag us with your creations and follow Chef Maniac for more cozy bakes and bakery-worthy sweets!**

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/raspberry-shortbread-cookies-with-white-chocolate-a-classic-tea-time-favorite/>