

Soft and Chewy Raspberry Sugar Cookies: A Sweet Treat You'll Love

Soft and Chewy Raspberry Sugar Cookies



OVEN
350°F

TIME
2-3 min

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INGREDIENTS

- 1 cup unsalted butter, softened
- 1 1/2 cups granulated sugar
- 1 large egg
- 2 tsp vanilla extract
- 1/2 tsp almond extract (optional, for extra flavor)
- 2 3/4 cups all-purpose flour
- 1/2 tsp baking powder
- 1/4 tsp baking soda
- 1/4 tsp salt
- 1/4 cup freeze-dried raspberries, crushed into a fine powder
- 1/4 cup granulated sugar (for rolling)

Instructions:

Preheat the Oven: Preheat your oven to 350°F (175°C) and line two baking sheets with parchment paper.

Cream the Butter and Sugar: In a large mixing bowl, beat the butter and sugar together until light and fluffy, about 2-3 minutes. Add the egg, vanilla extract, and almond extract (if using), mixing until fully incorporated.

Combine the Dry Ingredients: In a separate bowl, whisk together the flour, baking powder, baking soda, salt, and freeze-dried raspberry powder.

Mix the Dough: Gradually add the dry ingredients to the wet ingredients, mixing until a soft dough forms. Be careful not to overmix.

Shape and Roll:Scoop tablespoon-sized portions of dough and roll them into balls. Roll each ball in granulated sugar to coat, then place them on the prepared baking sheets about 2 inches apart.

Bake:Bake the cookies for 10-12 minutes, or until the edges are set and the centers look slightly underbaked. Let them cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Tips for Perfect Raspberry Sugar Cookies:

Use Freeze-Dried Raspberries: Freeze-dried raspberries provide concentrated flavor and color without adding extra moisture to the dough.

Don't Overbake: For soft, chewy cookies, take them out of the oven while the centers are still slightly underdone-they'll continue to set as they cool.

Add a Drizzle: For an extra touch, drizzle the cooled cookies with a simple glaze made from powdered sugar and a splash of milk or lemon juice.

Why You'll Love This Recipe:

DIRECTIONS

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cooled cookies with a simple glaze made from powdered sugar and a splash of milk or lemon juice.

10. **Why You'll Love This Recipe:** These Raspberry Sugar Cookies are the perfect combination of tangy and sweet, with a soft and chewy texture that's hard to resist. They're simple enough to make on a whim but special enough to serve at parties or give as gifts. Plus, their gorgeous pink hue makes them ideal for festive occasions like Valentine's Day or baby showers.
11. **Tried this recipe?** Share your experience in the comments, and don't forget to spread the word to friends and family who love baking. For more delicious recipes like this, visit [I Wuv Cooking](#).

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Original recipe: <https://chefmaniac.com/soft-and-chewy-raspberry-sugar-cookies-a-sweet-treat-youll-love/>