

## Raspberry-Filled Almond Snow Cookies That Melt in Your Mouth

Raspberry-Filled Almond Snow Cookies Recipe



**OVEN**  
**350°F**

**TIME**  
**12 to 15 min**

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### INGREDIENTS

- 1 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1 large egg
- 1 teaspoon almond extract
- 2 1/4 cups all-purpose flour
- 1/4 teaspoon salt
- 1/2 cup finely ground almonds or almond flour
- 1/2 cup raspberry preserves
- 1/2 cup powdered sugar, for dusting

### DIRECTIONS

1. Prepare the dough: In a large mixing bowl, cream the softened butter and granulated sugar until light and fluffy. Add the egg and almond extract, then mix until fully combined.
2. In a separate bowl, whisk together the flour, salt, and ground almonds. Gradually add the dry ingredients to the wet ingredients and mix until a soft dough forms.
3. Chill the dough: Divide the dough in half, wrap each portion in plastic wrap, and refrigerate for at least 1 hour. This helps the dough firm up so it is easier to roll and shape.
4. Shape the cookies: Preheat your oven to 350°F (175°C). Line baking sheets with parchment paper.
5. Roll the chilled dough into 1-inch balls and place them on the prepared baking sheets, leaving about 2 inches between each one. Use your thumb or the back of a spoon to gently press an indentation into the center of each cookie.
6. Add the filling: Spoon about 1/2 teaspoon of raspberry preserves into the center of each indentation. Try not to overfill, since the preserves can bubble slightly as the cookies bake.
7. Bake: Bake for 12 to 15 minutes, or until the edges are just lightly golden. Let the cookies cool on the baking sheet for 5 minutes, then transfer them to a wire rack to cool completely.
8. Dust with powdered sugar: Once the cookies are fully cooled, dust them generously with powdered sugar for that classic snowy finish.

## SWAPS & NOTES

Almond flour or very finely ground almonds both work well in this recipe.

They give the cookies a tender texture and subtle nutty flavor that makes them feel a little more special than a standard butter cookie.

Raspberry preserves are my favorite filling here because they add that bright ruby-red center that looks especially beautiful against the powdered sugar.

But if you want to change things up, strawberry or cherry preserves would also be delicious.

### TIPS FOR SUCCESS

Chilling the dough is one of the most important steps here.

It makes the dough much easier to handle and helps the cookies keep their shape in the oven.

If the dough starts to soften too much while shaping, pop it back into the refrigerator for a few minutes before continuing.

That little pause can make a big difference.

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

Original recipe: <https://chefmaniac.com/raspberry-filled-almond-snow-cookies-that-melt-in-your-mouth/>