



Long Livo

Raspberry Lemon Cookies

15 min

Prep time

24

Servings

12 min

Cook time

Easy

Difficulty

27 min

Total time

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

Calories

2 g

Protein

18 g

Carbs

5 g

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.