

Raspberry Lemonade Cookies

Yields 1 dozen cookies



Ingredients

1 ounce fresh raspberries
 $\frac{2}{3}$ cup plus 1 $\frac{1}{2}$ teaspoons (140 grams) granulated sugar, divided
 $\frac{3}{4}$ cup (170 grams) unsalted butter, room temperature
1 $\frac{1}{2}$ teaspoons vanilla extract
2 cups (250 grams) all-purpose flour
1 tablespoon fresh lemon juice
 $\frac{1}{2}$ cup (60 grams) powdered sugar, sifted
Liquid yellow food coloring (optional)

Directions

1. Preheat the oven to 350°F and line a baking sheet with parchment paper or silpat.
2. To make the raspberry puree, in a small bowl mash together the raspberries and 1 $\frac{1}{2}$ teaspoons (6 grams) of granulated sugar using the back of a fork. Set aside.
3. In the bowl of an electric mixer fitted with the paddle attachment, beat the butter on medium speed until pale and smooth. Add the remaining $\frac{2}{3}$ cup (134 grams) granulated sugar and cream together until smooth and creamy.
4. To the creamed butter, add in the vanilla and raspberry puree until well combined, scraping down the sides, as necessary.
5. Reduce the mixer speed to low and add the flour. Mix until a soft dough forms.
6. Scoop 2 tablespoons of dough and roll into a ball. Place on the prepared baking sheet, about 2-inches apart. Place a small piece of parchment paper on top of the ball and use the bottom of a glass or measuring cup to flatten each ball to about $\frac{1}{4}$ -inch thick.
7. Bake for 13 – 15 minutes until the edges are slightly golden. Let cool on baking sheet for 10 minutes before transferring to a cooling rack to completely cool.
8. Make the lemon glaze by whisking together the lemon juice and powdered sugar in a small bowl. If using, add 1 drop of liquid yellow food coloring and stir until uniform.
9. Drizzle glaze onto the cooled cookies. Allow the glaze to harden and set, about 10 minutes.

Storage

Store in an air tight container at room temperature for up to 7 days.