

Treasure Barrel

Raspberry Lemon Cookies Recipe

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Dough

- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup granulated sugar
- [ ] 1 large egg
- [ ] 2 teaspoons lemon zest
- [ ] 1 tablespoon fresh lemon juice
- [ ] 1 teaspoon vanilla extract
- [ ] 2 cups all-purpose flour
- [ ] 1/2 teaspoon baking powder
- [ ] 1/4 teaspoon salt
- [ ] 3/4 cup fresh raspberries, gently folded
- [ ] Optional: 1 tablespoon powdered sugar for topping

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. In a large bowl, cream together the softened butter and granulated sugar until light and fluffy – about 2-3 minutes.
3. Add the egg, lemon zest, lemon juice, and vanilla; mix just until combined.
4. In a separate bowl, whisk flour, baking powder, and salt; gradually stir into the wet mixture, being careful not to over-mix.
5. Gently fold in the raspberries, using a spatula to keep the berries intact.
6. Scoop tablespoon-sized balls onto the prepared sheets, spacing about 2 inches apart; sprinkle a pinch of powdered sugar on top if desired.
7. Bake for 10-12 minutes, until the edges are lightly golden and the centers look set.
8. Allow cookies to cool on the sheet for 2 minutes, then transfer to a wire rack to cool completely.

Nutrition per serving

120 kcal Calories	**2 g** Protein	**15 g** Carbs	**6 g** Fat

Tips & notes

- Make sure raspberries are dry; excess moisture can make the cookies spread too much.
- Chilling the dough for 30 minutes helps maintain shape and improves texture.
- For a brighter flavor, add an extra half-teaspoon of zest.