



# Raspberry White Chocolate Cookies

SERVING: 1  
YIELD: 15

PREP TIME: 5 MINS  
TOTAL TIME: 30 MINS

## Ingredients

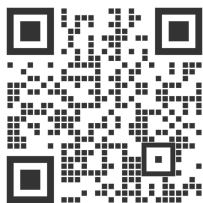
- About 1 cup (135g) All-purpose Flour
- 1/2 tsp Baking Powder
- 1/8 tsp Salt
- About 1/3 cup (76g) Buttery Spread Smart Balance
- About 1/3 cup + 1tbsp (90g) Granulated Sugar
- About 1/3 cup (80g) Frozen Raspberries
- About 1/2 cup (70g) White Chocolate Chips

## Directions

1. Preheat oven to 400F.
2. In a small bowl, whisk together the flour, baking powder, and salt.
3. Either in the microwave or on stovetop, thaw the frozen raspberries until they are soft and jammy. *In the microwave this should take about 90 seconds, and stovetop 4-5 minutes on medium heat.*
4. Let raspberries cool for about 2-3 minutes. While they are cooling, use an handheld electric mixer or a stand mixer to cream together the butter and sugar. *You want to cream the butter and sugar until the mixture is noticeably lighter and fluffy.*
5. Add raspberries to butter and sugar mixture and cream together at a high speed. *You want to essentially "mash" the raspberries into the mixture, making it so that they are pureed and fully combined with butter and sugar.*
6. Gradually fold the dry ingredients in with the wet ingredients to form a dough. Mix in white chocolate chips.
7. The dough will be very slack so chill in freezer for 10-15 minutes before shaping into 15 balls (*use 1.5 tbsp cookie scoop; slightly press down for each cookie*).
8. Bake cookies for 12-14 minutes or until slightly brown on the edges. Let cool for 5-10 mins. Serve!

Nutrition Facts	
16 servings per container	
<b>Serving size</b>	<b>1 cookie (0.0g)</b>
Amount Per Serving	
<b>Calories</b>	<b>80</b>
% Daily Value*	
<b>Total Fat</b> 4g	<b>5%</b>
Saturated Fat 1.5g	<b>8%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 85mg	<b>4%</b>
<b>Total Carbohydrate</b> 11g	<b>4%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 6g	
Includes 5g Added Sugars	<b>10%</b>
<b>Protein</b> 1g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.3mg	2%
Potassium 10mg	0%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

\*Cost information includes lower cost ingredients found at local grocery store 2/13/23.



Cost Per Recipe	Cost Per Serving
\$2.50	\$0.17



# Raspberry Cookies (no sugar added)

SERVING: 1  
YIELD: 12

PREP TIME: 5 MINS  
TOTAL TIME: 30 MINS

## Ingredients

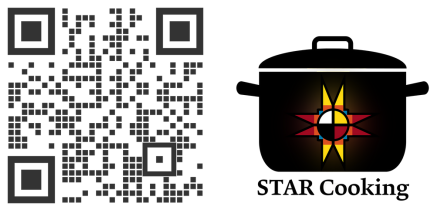
- About 3/4 cup (120g) All-purpose Flour
- 1/2 tsp Baking Powder
- 1/8 tsp Salt
- About 1/3 cup (76g) Buttery Spread Smart Balance
- 3 tbsp Stevia Sweetener
- About 1/3 cup (80g) Frozen Raspberries
- About 1/2 cup (70g) White Chocolate Chips

## Directions

1. Preheat oven to 400F.
2. In a small bowl, whisk together the flour, baking powder, and salt.
3. Either in the microwave or on stovetop, thaw the frozen raspberries until they are soft and jammy. *In the microwave this should take about 90 seconds, and stovetop 4-5 minutes on medium heat.*
4. Let raspberries cool for about 2-3 minutes. While they are cooling, use an handheld electric mixer or a stand mixer to cream together the butter and sugar. *You want to cream the butter and sugar until the mixture is noticeably lighter and fluffy.*
5. Add raspberries to butter and sugar mixture and cream together at a high speed. *You want to essentially "mash" the raspberries into the mixture, making it so that they are pureed and fully combined with butter and sugar.*
6. Gradually fold the dry ingredients in with the wet ingredients to form a dough. Mix in white chocolate chips.
7. The dough will be very slack so chill in freezer for 10-15 minutes before shaping into 12 balls *(use 1.5 tbsp cookie scoop; slightly press down for each cookie).*
8. Bake cookies for 14-16 minutes or until slightly brown on the edges. Let cool for 5-10 mins. Serve!

Nutrition Facts	
12 servings per container	
Serving size	1 cookie (0.0g)
Amount Per Serving	
Calories	80
% Daily Value*	
Total Fat	5g6%
Saturated Fat	2g10%
Trans Fat	0g
Cholesterol	0mg0%
Sodium	110mg5%
Total Carbohydrate	7g3%
Dietary Fiber	<1g2%
Total Sugars	2g
Includes 1g Added Sugars	2%
Protein	1g
Vitamin D	0mcg0%
Calcium	10mg0%
Iron	0.3mg2%
Potassium	20mg0%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

\*Cost information includes lower cost ingredients found at local grocery store 2/13/23.



Cost Per Recipe	Cost Per Serving
\$2.44	\$0.20