

Yield: 3 dozen

Raspberry Chocolate Chip Cookies

Take chocolate chip cookies to the next level with the addition of fresh raspberries!

These Raspberry Chocolate Chip Cookies are everything you never realized your life was missing. Soft, chewy cookies bursting with the delicious flavors of raspberry and chocolate. If you love chocolate chip cookies, these are sure to become a new favorite.

Prep Time	Cook Time	Total Time
10 minutes	12 minutes	22 minutes

Ingredients

- 3 c. all purpose flour
- 1 tsp. baking soda
- 1 tsp. salt
- 1 c. unsalted butter, room temperature
- 1 c. brown sugar
- 1/2 c. granulated sugar
- 2 large eggs
- 1 tsp. vanilla
- 1 1/2 c. chocolate chips
- 1 c. frozen raspberries

Instructions

1. Preheat oven to 375 degrees.
2. Combine flour, baking soda, and salt in a small mixing bowl. Set aside.
3. In a large mixing bowl, cream butter and sugars until fully combined.
4. Mix in eggs and vanilla.
5. Slowly add in flour mixture just until incorporated.
6. Stir in chocolate chips.
7. Gently fold in raspberries.



8. Drop by rounded tablespoon (or use a cookie scoop) 2 inches apart on ungreased baking sheet.
9. Bake at 375 degrees 10-12 minutes or until golden brown.
10. Cool on a wire rack.

Nutrition Information: **Yield:** 36 **Serving Size:** 1

Amount Per Serving: Calories: 143 Total Fat: 7g Saturated Fat: 4g Trans Fat: 0g Unsaturated Fat: 2g Cholesterol: 24mg
Sodium: 106mg Carbohydrates: 19g Fiber: 1g Sugar: 10g Protein: 2g

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Cuisine: American / **Category:** Desserts

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