



RASPBERRY WHITE CHOCOLATE CHIP COOKIES

INGREDIENTS

DIRECTIONS

for the dough

170g 3/4 cup	butter	Brown half the butter (about 80g) in a pan over medium high heat, and cool off completely before continuing
100g 1/2 cup	brown sugar	
100g 1/2 cup	white sugar	
1	egg	
2 tsp.	vanilla	
1/2 tsp.	salt	Combine butter (browned and regular, making sure the total adds up to 170g), egg, vanilla, salt, and both sugars in a large bowl and mix until light and fluffy
275g 2 cups	flour	Mix in the dry ingredients
1 tsp.	baking powder	
125g 3/4 cup	raspberries	Roughly chop the white chocolate into chunks and fold into the dough Gently fold in the raspberries (fresh or frozen), making sure not to squish them too much
75g 1/2 cup	white chocolate	

baking

For best results, store the dough in the fridge for a good 24-36 hours (this really brings out the caramel flavors)

Preheat oven to 180°C / 356°F and line two baking sheets with parchment paper

Get the dough from the fridge, roll them into little balls, and flatten them out a bit (also make sure to leave quite some room between the cookies so they don't merge into a huge monster cookie)

Bake them for 8-10 minutes or until the edges look golden brown (the cookies will still be very soft at this point)

TIP

For perfectly round cookies, get a glass or bowl with a diameter larger than your cookies, place them rim down over a cookie and give it a circular shake

finishing touches

50g 1/4 cup	butter	Brown about 50g of butter, and let it cool off slightly before mixing in 75g of chopped white chocolate
75g 1/2 cup	white chocolate	

Let the 'ganache' cool off in the fridge until it's set to a thicker consistency

Transfer the browned butter ganache into a plastic bag or piping bag, and drizzle it over the cool cookies

Top the cookies off with some white chocolate shavings and additional raspberry pieces