

Recipe for

White Chocolate Raspberry Cookies

NAME OF DISH

FROM THE KITCHEN OF

Chelsea Gentry - Be Still and Write

COOKIE & FILLING INGREDIENTS

6oz White Chocolate Chips

8oz. (or 4 squares) White Chocolate Almond Bark

2 3/4 All Purpose Flour

1 tsp Baking Soda

1/2 Cup Unsalted Butter

1 Cup Granulated Sugar

2 Eggs

1 Jar Raspberry Jame (w/ seeds)

SERVES 30

PREP TIME 20min

TOTAL TIME 40min

OVEN TEMP 375 F

DIRECTIONS

1. Preheat oven to 375F.
2. Sift flour, baking soda and salt into a bow. Whisk together and set aside.
3. Cream butter and sugar together in separate bowl until creamy.
4. Melt 6oz. of white chocolate chips. Add melted chocolate and eggs to butter mixture. Mix until creamy.
5. Add flour mixture slowly until combined.
6. Shave 1-2 squares of white chocolate almond bark (your preference) and add to mixture.
7. Form mixture into 1 inch spheres. Place on cookie sheet in fridge for at least ten minutes to cool before baking. Cookies will spread, so give space on cookie sheet.
8. Bake 7 minutes.
9. When cookies are out of the oven, while they are still hot, use the back of the spoon to indent the middle of each cookie.
10. Allow cookies to cool, then add a dollop of raspberry jam to the center.
11. Melt the remainder of the white chocolate almond bark and drizzle on top of cookies. Cool and serve!