

Zucchini Bread Recipes

Raspberry Lemon Cookies

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Dough

- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup brown sugar, packed
- [ ] 1/2 cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 2 tbsp lemon zest
- [ ] 2 tbsp lemon juice
- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] 1 cup fresh raspberries, hulled

Instructions

1. In a large bowl, cream the softened butter with brown and granulated sugar until light and fluffy, about 3 minutes.



2. Add the eggs one at a time, then stir in vanilla, lemon zest, and lemon juice; the mixture will smell bright and fresh.



3. In a separate bowl whisk flour, baking powder, and salt; gently fold into the butter mixture, then delicately fold in the raspberries to avoid crushing them.



4. Scoop rounded teaspoons onto a parchment-lined baking sheet, spacing about 2 inches apart; sprinkle a tiny pinch of extra zest on top if you like.



5 Bake at 350°F (175°C) for 10-12 minutes, until the edges are just golden; let cool on the sheet for 2 minutes before transferring to a wire rack.



Nutrition per serving

210 kcal	2 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels sticky, chill for 10 minutes before scooping.
- For extra tang, drizzle a thin lemon glaze after cooling.
- You can substitute half of the raspberries with chopped strawberries for a different hue.