

Helergon Kitchen

Raspberry Lemon Cookies – Light & Tangy Sweet Treat

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

Ingredients

Main Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1/2 cup granulated sugar
- [ ] 1/2 cup unsalted butter, softened
- [ ] 1 large egg white
- [ ] 1 tbsp lemon zest
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 cup fresh raspberries
- [ ] 1 tsp vanilla extract
- [ ] 1/4 tsp baking soda
- [ ] Pinch of sea salt

Optional Glaze

- [ ] 1 tbsp powdered sugar
- [ ] 1 tsp lemon juice

Instructions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a bowl, cream together the butter and sugar until light and fluffy, then stir in the egg white, vanilla, lemon zest, and lemon juice.
3. Sift the flour, baking soda, and salt; fold them gently into the wet mixture until just combined.
4. Fold in the raspberries delicately, ensuring the berries stay whole.
5. Drop rounded teaspoons of dough onto the prepared sheet, spacing them 2 inches apart.
6. Bake for 10-12 minutes, until the edges are lightly golden and the centers appear set.
7. If using the glaze, whisk powdered sugar with lemon juice and brush over warm cookies.
8. Cool on a wire rack; serve slightly warm or at room temperature.

Nutrition per serving

120 kcal	2 g	18 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- Avoid over-mixing after adding flour; it can make the cookies tough.
- If berries burst, the dough may look wet – it’s fine; it’ll firm up while baking.
- For extra zest, add a smear of lemon zest on top before baking.