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Raspberry Cheesecake Cookies

- 11 Tbsp. salted butter, softened
- 8 oz. cream cheese
- 1 cup sugar
- 2 eggs
- 2 1/4 cup flour
- 1 Tbsp. vanilla
- 1 pinch sea salt
- 1 tsp. baking powder
- 1 cup white chocolate chips
- 1/2 cup dehydrated raspberries



Preheat the oven to 350°F. Line a cookie sheet with parchment & set aside. Combine the butter and cream cheese. Mix well until smooth. Add sugar and eggs & mix well to combine. In a separate bowl combine flour, vanilla, sea salt and baking powder. Whisk dry ingredients together. Add dry ingredients to the butter mixture a bit at a time, mixing in between additions, until all is incorporated. Fold in the white chocolate chips and raspberries. Use a large cookie scoop to make 3 Tbsp. sized balls of dough. Arrange 6 on a cook sheet, then bake at 350°F for 12-14 minutes. Let cool on the sheet for 5 minutes, then transfer to a cooling rack. Enjoy!

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Chocolate Cherry Cookies

- 1/4 cup unsalted butter, softened
- 1 1/4 cup all-purpose flour
- 3/4 cup granulated sugar
- 1 large egg, room temperature
- 1 tsp. vanilla extract
- 1/4 cup unsweetened cocoa powder
- 1/2 cup maraschino cherries, drained/finely chopped + additional cherries to top cookies
- 3/4 cup semi-sweet chocolate chips + additional chocolate chips to top cookies
- 1/4 cup white chocolate chunks + additional white chocolate chunks to top the cookies
- 1/2 tsp. baking powder
- 1/4 tsp. salt



Heat oven to 350°F. Line a baking sheet with parchment paper. In a small bowl, whisk together the flour, cocoa, baking powder, and salt. Set aside. Finely chop and pat dry the cherries with a paper towel. In a large bowl, beat the butter and sugar for 2 minutes until fluffy. Add in the egg and vanilla extract; beat again. Gradually add the dry ingredients to the butter mixture and mix until just combined. Continue mixing by hand with a spatula. Add in the chopped cherries, semi-sweet and white chocolate, mixing with a spatula until combined. Form 15 balls. Place them on the baking sheet, spaced 2 inches apart. With your palm, gently press down on each dough ball to flatten slightly. Top the cookies with additional maraschino cherry pieces and chocolate. Bake for 12-15 minutes. Transfer the cookies to a wire rack to cool completely. Enjoy!

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