

Raspberry Cookies Freeze-Dried Pantry

This recipe makes about 22 cookies



Ingredients

1 cup freeze-dried raspberry powder
1 cup unsalted butter softened
1 cup granulated sugar
1 large egg
1 ¾ cup all-purpose flour
¾ tsp salt
½ tsp baking soda
¼ cup granulated sugar for rolling

Directions:

1. Preheat the oven to 350°F.
2. In a large bowl, cream together the butter and granulated sugar on medium-high speed for about 2 minutes until light and fluffy
3. Add the raspberry powder, reserving 1 tablespoon for later, and mix on low speed until fully incorporated
4. Stir in the egg until well combined
5. In a separate bowl, whisk together the flour, salt, and baking soda
6. With the mixer on low speed, gradually add the dry ingredients to the raspberry mixture, mixing until fully combined
7. In a small bowl, combine the reserved raspberry powder with ¼ cup of granulated sugar and whisk until evenly blended
8. Using a 1½ tablespoon scoop, portion out the dough and roll it between your palms into smooth balls
9. Roll each dough ball in the raspberry-sugar mixture until fully coated, then place them on a parchment-lined baking sheet, spacing them 2 inches apart.
10. Bake on the center rack for 11 minutes
11. Let the cookies cool on the baking sheet for a few minutes before carefully transferring them to a cooling rack to cool completely.

Note: Use raspberry powder as a substitute for food coloring.

Nutritional Value Per ½ cup pre-freeze-dried gyro tofu

Calories: 160 Carbohydrates 22 g Protein 8 g Fat 7 g Fiber 0 g Sugar 13 g