

# Raspberry Cookies

## A Freeze Dried Pantry Recipe

This recipe will make about 22 cookies\*

[Live. Life. Simple: Delicious Raspberry Cookies with Freeze-dried Raspberry Powder](#)

### Ingredients:FD = Freeze Dried

1 C FD Raspberry Powder  
1 C Unsalted Butter softened  
1 C granulated Sugar  
1 large Egg  
1  $\frac{3}{4}$  C All Purpose Flour  
 $\frac{3}{4}$  tsp Salt  
 $\frac{1}{2}$  tsp Baking Soda  
 $\frac{1}{4}$  C granulated Sugar for rolling



### Directions:

1. Preheat oven to 350°F
2. Combine butter and granulated sugar in a large bowl and cream (about 2 minutes on md-high speed)
3. Add Raspberry Powder (Reserving 1 TBSP for later) and mix on low speed until combined.
4. Stir in egg until combined.
5. In a separate mixing bowl whisk together flour, salt, and baking soda.
6. Turn mix on low-speed and gradually add the flour mixture to the raspberry mixture, mix until completely combined
7. Take the 1 TBSP of reserved Raspberry powder and whisk with  $\frac{1}{4}$  C of granulated Sugar until well combined.
8. Scoop dough by level  $1\frac{1}{2}$  TBSP and roll between your palms to make a smooth ball. Roll the dough in the raspberry/sugar mixture until completely coated and place on a parchment lined baking sheet, spacing 2" apart
9. Bake in center rack at 350°F oven for 11 minutes.
10. Allow cookies to cool on a baking sheet for several minutes before carefully transferring to a cooling rack to cool completely.
11. Enjoy



Live.  
Life.  
Simple.

[www.freezedryingcookbook.com](http://www.freezedryingcookbook.com)

\*XL Tray = 15 Cups/Tray  
Small = 5 Cups/Tray

Cycle times & rehydration for reference only  
Large Tray = 8 Cups/tray Medium = 6 Cups/Tray