

Bakerlady



Disneyland's White Chocolate Raspberry Cookie

adapted from [Rumbly In My Tumbly](#)

- 2 1/2 C Flour
- 1/4 tsp baking soda
- 1/4 tsp baking powder
- 1/4 tsp cream of tartar
- 1/2 C butter, room temperature
- 1/2 C granulated sugar
- 1/2 C brown sugar
- 1 egg + 1 egg yolk
- 1/4 tsp salt
- 1 tsp vanilla extract
- 1/4 tsp almond extract
- Raspberry Jam (I used about 4 TBSP)
- 3/4 cup white chocolate chips
- 3/4 cup semi-sweet chocolate chips

Directions

1. Cream the butter & sugars until light and fluffy. Add egg/yolk, vanilla and almond extracts. Mix well. Add dry ingredients and mix until just combined. Add white & semi-sweet chocolate chips.
2. Scoop out about 1/4 of the dough into a smaller bowl. Add about 1 T of jam and cut it in using a butter knife. Be careful not to MIX it, or your dough will turn pink, you want more of a swirl.
3. Take the jam swirled dough and scoop by spoonfuls (I used a large melon baller/ice cream scoop) onto a cookie sheet lined with parchment paper.

Flatten slightly with the back of a spoon or spatula and place in a 350° oven for 12-17 minutes. *Your bake time may be less depending on the size of cookie you make. I wanted mine big and bakery sized, so they took a little longer. Take them out when the edges are set but the center is still puffy and soft. Cool on baking sheet 5 minutes then transfer to a wire rack to cool completely.

4. Repeat steps 2 & 3 until all the dough is used.