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## White chocolate raspberry jam cookies

These Disneyland raspberry white chocolate chip cookies taste like the real deal. It is so easy to make and full of amazing taste. It only takes a few minutes to throw together, and taste absolutely amazing with raspberries. We were in downtown Disney in January and stopped at La Brea Bakery Cafe in Disneyland. We had a delicious raspberry white chocolate cookie chip that was huge and chewy. We came home and made a batch of our own! We love the raspberry jam swirling in all the cookies. La Brea Bakery Cafe serves breakfast, sandwiches, soups and lots of delicious baked goodies. I love Disneyland, but I almost love their food and baked goods better. They have so many secret dessert treasures, they're just waiting to be found, and these raspberry white chocolate chip cookies are one of them. You will love this simple and delicious cookie recipe. All that's missing are the crowds, the characters and the music. Could I use seedless strawberry jam for this recipe? This recipe requires raspberry jam without seeds (no one wanted raspberry seeds stuck in their teeth), but you could easily change the jam out, for something else. We obviously recommend using raspberry jam because it is so tasty, and tastes absolutely amazing in these cookies, but strawberry would be just as tasty. You could also use raspberry jam as well. Of course we recommend using seedless jam, whatever you choose, because the seeds can get a little annoying when you eat them, but if you change the raspberry jam, we recommend you use strawberry or raspberry. Related article: Disney's love desserts? Try our copycat Disney tigger recipe queues. Do these freeze well? These freeze beautifully. Here's how we recommend going about freezing them: Let the cookies cool down completely. Place them in an airtight container or zip lock bag, with all excess air sucked out. Place them in a flat place in the freezer (especially if they are still soft, you don't want them deformed). You can put them in the refrigerator for about 1-2 months. We don't recommend freezing them for longer than that. Remove from the freezer 24 hours before serving, for best results. You can either put them in the refrigerator or countertop. Did you know we have a Youtube channel? We have hundreds of simple and delicious recipes, your family will love. We transfer you to each recipe, step by step, and show you exactly how to make them. Every recipe is tried and true, so you know your family will love them. Even the picky eaters will go crazy for these recipes. We've covered you with desserts, snacks, appetizers, main dishes, side dishes, drinks, and everything in between. Looking more raspberry desserts? Here are some of our favorites: Serves: 12Disney's Raspberry White Chocolate Chip Cookies20 minPrep Time 11 minCook Time 31 minTotal Time Out of Recipe Recipes My Calendar Lists My Ingredients1/2 cup butter, softened at room temperature1/2 cup sugar coffee1/3 cup sugar1 egg and 1 egg egg teaspoon vanilla1/2 teaspoon almond extract2 cups flour2 teaspoons cornstarch1 teaspoon baking soda1/4 teaspoon salt3/4 cup white chocolate chips3/4 cup chocolate chips3 tablespoons raspberry jam, seedless Oven intentions at 350 degrees. Cream together softened butter which is very soft but does not melt with brown sugar and sugar until light and creamy. Add the egg, egg yolk, vanilla and almond and mix until homogenized. Add the flour, cornflour, baking soda and salt and beat until homogenized. Fold in the chocolate chips and white chips. Divide the dough in half. I put half of the dough on a plate and spread it with my hands about 1 inch thick. With 1 1/2 tablespoons of jam I put tiny little jam dollops all over the dough. Then I cut it carefully with a butter knife. Do not stir it in or your dough will turn pink. Roll carefully into the balls using about 2 to 3 tablespoons of dough per cookie. Place on a cookie sheet with parchment paper. Gently press down on the top of each cookie. (not much, just so that it's not a perfect ball anymore). Cool the dough balls for 15 minutes, then bake in the oven for 11 to 12 minutes. Remove from the oven and allow to cool in the pan for about 5 minutes, then transfer to a cooling rack. Then repeat with the other half of the dough, spreading the jam all over the dough, then cook. You should get about 12 large cookies. 6 cookies from each half of the dough. Make sure you don't miss another recipe! Follow the Six Sisters on Instagram | Facebook | Pinterest | YouTube Check Out Our New Cookbook Have you heard of our newest cookbook, Copycat Cooking? We took over 100 of our favorite restaurant recipes and simplified them so you can make them at home! Each recipe has a beautiful oral photo and has picky-eater approved. The instructions are simple, easy to follow, and do not require strange ingredients. This cookbook includes copycat recipes from Wingers, Texas Roadhouse, Starbucks, Panera, Cheesecake Factory, Yeasts, and more. We cover you from drinks to dessert and everything in between. We are so excited to share these recipes with you. Order your copy today! Six Sisters' Stuff COPYCAT COOKING &t;--Click here to order! Home Cooking Recipes Baking Style When I pass around the cookie tray, all eyes land on these fancy thumbprints. The white chocolate filling and the toned piece of jam they will satisfy even the most distinctive sweet tooth. &mdash; Agnes Ward, Stratford, Ontario3/4 cup butter, softened 1/2 cup packaged brown sugar2 large eggs, separated, room temperature1-1/4 cups all-purpose flour1/4 cup cocoa baking1-1/4 cups chopped pecans or walnutsFILLING: 4 ounces white baking chocolate, roughly chopped 2 tablespoons butter1/4 cup unseed raspberry In a large bowl, butter cream and brown sugar until light and fluffy, 5-7 minutes. Beat the yolks. Egg yolks. flour and cocoa; gradually add to the creamy mixture and mix well. Cover and refrigerate for 1-2 hours or until easy to handle. In a shallow bowl, beat the egg whites until foaming. Place the walnuts in another shallow bowl. Shape dough into 1-in. balls. Dip in the egg whites, then wrap them in nuts. Using a wooden spoon handle, make an indentation in the center of each cookie. Place 1 in. separately on the oiled baking sheets. Bake at 350° until set, 8-10 minutes. Remove to wire racks to cool completely. In a microwave, melt the white chocolate and butter. stir until soft. Spoon about 1/2 teaspoon into each cookie. Top each with about 1/4 teaspoon jam teaspoon. Store in an airtight container. 1 biscuit: 120 calories, 8g fat (4g saturated fat), 22mg cholesterol, 43mg sodium, 11g carbohydrates (7g sugars, 1g fiber), 2g protein. Each publishing product is selected independently, although we may be compensated or receive an affiliate commission if you purchase something through our links. FYI: If you buy something through a link in our posts we may get a small share of the sale. These white chocolate blackberry cookies are thin and wonderful to look at. Better yet, they're delicious. Soft and chewy white chocolate cookies are filled with bright raspberry jam and then sprinkled with more white chocolate. I've been making them for years. It was something my sister Erin found in a frugal little volume that came out of Better Homes & Gardn in 1998 titled Cookie Classics. And this recipe is a jewel. Cookies are made with both melted and shredded white chocolate, which permeates them with loads of that delicate, creamy flavor. Raspberry jam brings the right amount of tart flavor to balance the sweetness. And the drizzle of white chocolate over the top makes them look very fancy. They're some of Dan's favorite cookies of all time. Erin and I have been making them every year since she got this book, which means it's been a part of our lives for at least a decade. They have a flavor profile that makes them welcome cookies all year round. And despite looking a little fussy, it's actually quite forgiving to make and is durable enough to carry easily. They're definitely crowd lovers. I get so many congratulations every time I bring these anywhere. These are the cookies I brought to the office on many occasions, which I have sent away to the family in holiday packages for years, that have become a permanent fixture in my baking repertoire. I hope they find a place in yours. Decoration time 15 minutes 11 ounces (312 grams) white chocolate 2 3/4 (345 grams) cup all-purpose flour 1 of sweet baking soda 1/2 teaspoon kosher salt 1/2 cup (4 ounces, 113 grams, 1 stick) unsalted butter, at room temperature 1 cup (200 grams) granulated sugar, 2 eggs 1/2 cup seedless raspberry jam Preheat oven to 375 °F. Lay two half-sheet pans with parchment paper. Cut 4 ounces (113 grams) of white chocolate into small pieces and set aside. Cut another 4 ounces (113 grams) and melt either in the microwave at 20-30 20-30 blasts, stirring between each until melted or in the stove in a heavy bottom pan over low heat until smooth. (Keep the rest of the white chocolate to make a boil at the end.) In a large bowl, combine the flour, baking soda and salt. Set aside. In the mixer's bowl, cream together the butter and sugar until pale and fluffy. Add the melted white chocolate and eggs, one at a time, and beat until homogenized. Add the flour mixture and beat at low speed until homogenized. Stir in the chopped white chocolate. Scoop the dough with a small scoop of biscuits into about tablespoon-sized balls and space them about 2 inches apart for the parchment lined baking sheet. Bake until the cookies turn golden on the edges, about 7-9 minutes. When the cookies come out of the oven, place each cookie in the center with the back of a rounded 1/4 teaspoon measure to make a landing point for the jam. Transfer to a wire rack and cool. When the cookies have cooled down, place them side by side on a layer of wax paper. Heat the raspberry jam either in the microwave or in a small saucepan over low heat until it is thin enough to spoon into the cookie centres. Spoon about a teaspoon of jam into the centers of each cookie. Melt the remaining 3 ounces (85 grams) of white chocolate and place in a small zip bag. Cut a small corner into the bag and sprinkle with the white chocolate over the cookies. Let stand until the white chocolate has stabilized, a few hours. 48 1 Amount per serving: Calories: 92Total Fat: 3gUnsaturated fat: 1gTrans Fat: 0gUnsaturated fat: 1gCholesterol: 10mgSodium: 58mgCarbohydrics: 16gFiber: 0gSugar: 10gProtein: 1g Sweet Potato, Lentil Red, and Green Curry Curry

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