

Raspberry Speculoos Cookies

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Ingredients:

1 stick butter, room temperature
1/2 stick margarine, room temperature
1/3 cup speculoos (cookie butter)
3/4 cup brown sugar
1 egg
2 1/2 cups flour
1 tsp baking soda
1/2 tsp salt
3/4 cup raspberries, quartered
1/2 cup white chocolate chips

Directions (makes about 32 cookies):

- *Preheat oven to 357 degrees. Cover baking sheets with parchment paper.
- *Beat the butter, margarine, cookie butter, and brown sugar until smooth. Beat in the egg. Slowly and carefully beat in the flour, baking soda, and salt.
- *Mix in the raspberries and white chocolate chips.
- *Roll the dough into balls, about 3/4 in round. With wet hands, fatten the cookies slightly. Bake for 14 minutes, until they are set and the bottoms are brown.
- *Cool on the baking sheet for 2 minutes before removing to cool completely.