

Blue Raspberrry Chocolate Chip Cookies

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Ingredients:

1 stick butter, softened
1 stick margarine, softened
1/2 cup sugar
3/4 cup brown sugar
2 eggs
OPT: blue food coloring
2 1/2 cups flour
1 packet Kool Aid (.22 oz) Unsweetened Ice Blue Raspberry Lemonade mix
1 tsp baking soda
1/4 tsp salt
1 cup chocolate chips
Blue colored sugar

Directions:

- *Preheat oven to 350 degrees. Cover cookie sheets with parchment paper.
- *Beat the butter, margarine and sugars. Beat in eggs, then food coloring if using.
- *Stir in flour, KoolAid mix, baking soda and salt. Mix in the chocolate chips.
- *NOTE: You can bake right away, but I find the dough easier to work with if you first wrap in plastic wrap and refrigerate 1 hour.
- *Place the blue colored sugar in a dish or a sandwich bag.
- *Roll dough into approx. 3/4 inch balls. Roll in the colored sugar and place on parchment paper.
- *Bake for 10 – 12 minutes, don't brown.
- *Leave on cookie sheet for 2 minutes, then remove and cool completely.