

# RASPBERRY CHOCOLATE STAR COOKIES



**SERVES:**  
**20**

**PREP TIME:**  
**1H 20M**

**COOK TIME:**  
**10M**

**VEGETARIAN**

## INGREDIENTS:

1 Cup **Crofter's Organic  
Seedless Raspberry Premium  
Fruit Spread**

1 Cup Unsalted Butter  
(softened)

1 1/2 Cups Unsweetened  
Cocoa Powder

1 1/4 Cups Granulated Sugar

1/2 Tsp Baking Powder

3/4 Tsp Salt

1 Tsp Espresso Powder

4 oz Semi-sweet Chocolate  
(melted and cooled)

2 Eggs

2 Tbsp Milk (whole milk or 2%  
is best)

1 Tsp Vanilla Extract

1 1/2 Cups All-purpose Flour

Powdered Sugar (garnish)

## DIRECTIONS:

1. Place the unsalted butter in a mixing bowl. Next, beat the butter using a hand mixer or a standing mixer until light and fluffy, about 1 minute.
2. Add in cocoa powder, granulated sugar, baking powder, salt, and espresso powder. Mix until combined.
3. Next, add in the chocolate, eggs, milk, and vanilla extract. Mix until combined.
4. Lastly, add in the flour and mix until the flour is completely incorporated. Chill the dough for 1 hour in the fridge.
5. Once the dough is chilled, preheat the oven to 375°F and line a baking sheet with parchment paper.
6. On a floured surface, roll dough out to 1/4" thick. Cut out large star shapes with your cookie cutter and place them about 2" apart on the baking tray.
7. Using the small star cookie cutter, cut out the centers of half of the unbaked cookies (these will be the tops of the cookie sandwiches).
8. Bake for 9-10 minutes (or until the edges are just firm). Allow to cool on the tray for a few minutes, then transfer to a cooling rack.
9. Spoon about 2 tsp of Crofter's Organic Seedless Raspberry Premium Fruit Spread onto the centers of the bottom sandwich cookie. Next, place the smaller star cookie on top to create a sandwich cookie. Repeat process.
10. Dust with powdered sugar and enjoy! Store in the fridge.