
Double Chocolate Cream Cheese Raspberry Cookies

Ingredients:

2½ Cups (300g)	All Purpose Flour
1 Tblsp	Corn Starch (Optional – “Cakier” cookies)
½ Cup (42g)	Cocoa Powder
1 Tsp	Baking Soda
½ Tsp EACH	Baking Powder & Salt
2 Cups (396g)	White Sugar
1 Cup (16 Tblsp)	Unsalted Butter, Softened
8 Oz (225g)	Cream Cheese
2 Tsp	Vanilla
2	Eggs, Large @ Room Temp
½ Cup (70g)	Cacao Nibs
8 Oz (227g)	Chocolate Wafers; Dark & Coarse Chopped
8 Oz (227g)	Raspberry Jammy Bits

Yield: ~60 Cookies @ 1.0 Oz

Directions:

1. Whisk Dry Ingredients together; Flour, Cocoa Powder, Baking Soda & Powder, and Salt.
2. In Mixer Bowl cream Butter and Sugar until uniformly smooth, light, and sticks to the side of the Bowl.
3. Add Cream Cheese and blend well.
4. Add Vanilla and beat until well blended.
5. Add Eggs and beat until light and fluffy.
6. Add Dry Ingredients and beat just until well blended. Do not overmix. Scrape bowl frequently to ensure all ingredients are well blended.
7. Combine and add Cacao Nibs, Chocolate Wafers, and Raspberry Jammy Bits. Beat until evenly mixed.
8. Cover and refrigerate Dough for at least 3 hours.
9. Preheat oven to 350°. Prepare Cookie Sheet(s) with Parchment Paper.
10. Scoop ~1½ Tablespoons of Dough (#40 Scoop overfilled) and “drop” Scoops 2 inches apart on Parchment Paper covered Cookie Sheet.
11. Bake for 12 minutes or until the edges are firm and the top cracks. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.

Notes:

- “Jammy” Bits from King Arthur Baking are made from fruit, sugar, and pectin (like gummies or fruit leather). Some Bits at the Cookie edge do melt and make little melt pools that will distort the Cookie edge. To fix, while Cookies rest on the Cookie Sheet, use a knife to push the melt pools back into Cookie edge and reshape Cookie to a Round.