

Raspberry Glazed Chewy Brown Sugar Cookies

If you want to make the embossed snowflake cookies in the 2023 Holiday Cookie Collection, that are shown in the blog, you will need a wooden cookie stamp. This is [the one](#) I bought.

Makes 16 (3-inch) cookies

Cookie Dough:

227 grams (1 cup) unsalted butter, room temperature

213 grams (1 cup, packed) golden brown sugar

1 large egg

1 teaspoon vanilla bean paste or vanilla extract

346 grams (2²/₃ cups) all-purpose flour

½ teaspoon baking powder

½ teaspoon Diamond Crystal kosher salt

1 cup of granulated sugar for rolling cookie dough

Glaze:

227 grams (2 cups) icing sugar, sifted

10 grams (½ cup) [freeze dried raspberries](#)

2 Tablespoons lemon juice

2 Tablespoons milk

Tiny pinch of Diamond Crystal kosher salt

½ teaspoon vanilla extract or vanilla bean paste

1. With an electric mixer, or in the bowl of a stand mixer, beat together butter and brown sugar for 2 minutes, scraping down sides of the sides of the bowl one or two times during mixing.
2. Beat in egg and vanilla. Sift flour, baking powder and salt and stir to blend well. Add dry ingredients to mixer and mix just until dry ingredients are incorporated. Turn dough out onto lightly floured surface and knead gently 1 minute. Place dough into a small mixing bowl and set aside.
3. Adjust the oven racks to the upper and lower middle positions and heat the oven to 350°F. Line 2 baking sheets with parchment paper.
4. Using a small cookie scoop or Tablespoon measure, scoop out 60 grams (about 4 Tablespoons) of dough. Roll dough between your hands to form a round ball. Roll round ball in bowl of granulated sugar, to coat it. Set sugared ball on baking sheet and use cookie press to flatten it. Press just until you have a border of about ¼ inch on all sides of the press. Gently peel cookie off the press and lay back down on baking sheet. Use a 3-inch round cookie cutter to tidy up the jagged edges of your circle, if desired. Continue until you have used up all the dough. I placed about 8 cookies on each cookie sheet. Chill cookies in fridge for about 30 minutes. This helps excess spreading and puffing up, so that they will hold their design from the wooden stamp.

5. Bake cookies for 5 minutes. Switch positions of the cookie sheets for even baking and bake an additional 5 minutes, until light brown. Let cool 5 minutes on sheet. Transfer cookies to a wire rack to cool completely.
6. While cookies are cooling, make the glaze. Place the freeze-dried raspberries into a food processor or spice grinder and process until finely ground into a powder. Strain powder through a fine sieve and discard the seeds. In a large mixing bowl, whisk together sifted icing sugar and freeze-dried strawberry powder. Add lemon juice, milk, vanilla and salt and whisk until smooth. You want a thin glaze, so adjust and add more milk if needed.
7. Dip top of each cookie into glaze and allow excess to drip off. Transfer to a wire rack to set. It will probably take about an hour to set.
8. Store cookies in an airtight container. They should be good for about 4 days. They can be frozen for longer storage.