

Foodnity Recipes

Heart-Shaped Strawberry Shortbread Cookies

20 min Prep time	**15 min** Cook time	**35 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Shortbread Dough

- [ ] 1 cup (226g) unsalted butter, softened
- [ ] 1/2 cup (100g) granulated sugar
- [ ] 2 tbsp strawberry puree
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest
- [ ] 2 cups (240g) all-purpose flour
- [ ] Pinch of salt
- [ ] Optional: a few drops of pink food coloring

Instructions

1. In a large bowl, cream the softened butter and sugar together until light and fluffy, about 2-3 minutes.
2. Add strawberry puree, vanilla, lemon zest, and food coloring if using; mix until just combined.
3. Gradually fold in the sifted flour and pinch of salt, mixing until a soft dough forms. Avoid over-mixing.
4. Shape the dough into a disk, wrap in plastic, and chill for 30 minutes.
5. Preheat oven to 350°F (175°C). Roll the chilled dough on a lightly floured surface to ¼-inch thickness.
6. Press heart-shaped cutter into the dough, place hearts on a parchment-lined baking sheet, spacing a little apart.
7. Bake for 12-15 minutes, until the edges turn a soft golden hue.
8. Cool on the sheet for 5 minutes, then transfer to a wire rack to finish cooling.

Nutrition per serving

180 kcal	2 g	22 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too sticky, refrigerate an extra 10 minutes.
- Dust with a light pink sugar for a festive look.
- You can freeze baked cookies; re-heat gently before serving.