

Foodnity Recipes

# Strawberry Bliss Butter Cookies

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| **20 min**<br>Prep time | **12 min**<br>Cook time | **32 min**<br>Total time |
| **24**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Main Ingredients

- [ ] 1 cup fresh strawberries, hulled and pureed
- [ ] 1 cup unsalted butter, softened
- [ ] 1/2 cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 cup all-purpose flour
- [ ] 1 tsp lemon zest

### Optional Decoration

- [ ] Extra powdered sugar for dusting
- [ ] A drizzle of cheesecake cookies glaze (optional)

## Instructions

1. Wash the strawberries, hull them, then blend into a smooth puree. Let the puree sit in a strainer for 5 minutes to release excess liquid.
2. In a large bowl, cream the softened butter with powdered sugar until light and fluffy, about 2-3 minutes.
3. Add the strawberry puree, vanilla extract, and lemon zest to the butter mixture; beat until fully incorporated.
4. Gradually fold in the flour, mixing just until you no longer see streaks of flour.
5. Cover the dough, chill for 30 minutes. Meanwhile, preheat the oven to 350°F (175°C) and line a baking sheet with parchment.
6. Scoop rounded tablespoons of dough, place on the sheet, and lightly press to flatten. Sprinkle with a pinch of powdered sugar.
7. Bake for 10-12 minutes, until the edges are just set. The tops should stay slightly soft.
8. Allow the cookies to cool on the sheet for 2 minutes, then transfer to a wire rack. Dust with extra powdered sugar before serving.

### Nutrition per serving

| 140 kcal | 2 g | 18 g | 7 g |
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| Calories | Protein | Carbs | Fat |

### Tips & notes

- If the dough feels too wet, add a tablespoon of flour at a time.
- For a deeper pink hue, reduce the puree slightly to concentrate color.
- These cookies freeze well; thaw at room temperature for best texture.