

Foodnity Recipes

Strawberry Cookies – Quick 32-Minute Treat

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup fresh strawberries, mashed
- [ ] 1/2 cup unsalted butter, softened
- [ ] 3/4 cup brown sugar
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 1 1/2 cups all-purpose flour
- [ ] 1/2 tsp baking powder
- [ ] 1/4 tsp salt
- [ ] 1 tsp lemon zest

Optional Add-ins

- [ ] 2 tbsp chopped toasted almonds
- [ ] 1/4 cup white chocolate chips

Instructions

1. Preheat the oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. In a large bowl, cream the softened butter with brown sugar until light and fluffy, about 2-3 minutes.
3. Add the egg, vanilla, and mashed strawberries; mix until just combined, letting the sweet scent fill the kitchen.
4. Sift together flour, baking powder, and salt; fold into the wet mixture gently, then stir in lemon zest.
5. If using, fold in almonds or white chocolate chips for extra texture.
6. Scoop rounded tablespoons onto the prepared sheet, spacing 2 inches apart; bake 12-15 minutes until edges are lightly golden.
7. Allow cookies to cool on the sheet for 3 minutes, then transfer to a wire rack; enjoy while still warm.

Nutrition per serving

210 kcal	2 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels sticky, refrigerate for 10 minutes before scooping.
- For extra strawberry brightness, add a teaspoon of strawberry jam to the batter.
- Do not over-bake; they continue to set as they cool.