

Foodnity Recipes

# Strawberry Lemonade Cookie Recipe

| | | |
|---|---|---|
| **15 min**<br>Prep time | **12 min**<br>Cook time | **27 min**<br>Total time |
| **24**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Main Ingredients

- [ ] 1 cup fresh strawberries, hulled and pureed
- [ ] 1 tablespoon lemon zest
- [ ] 1/2 cup unsalted butter, softened
- [ ] 3/4 cup granulated sugar
- [ ] 1 large egg
- [ ] 1 teaspoon vanilla extract
- [ ] 1 3/4 cups all-purpose flour
- [ ] 1/2 teaspoon baking powder
- [ ] 1/4 teaspoon salt

## Instructions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment.
2. In a bowl, cream the softened butter with the sugar until light and fluffy; I often hum a tune while doing this.
3. Add the egg, vanilla, strawberry puree, and lemon zest; stir gently until just combined.
4. Sift together flour, baking powder, and salt; fold into the wet mixture just until no streaks remain.
5. Drop rounded tablespoons onto the prepared sheet, leaving space; if you like, sprinkle a pinch of extra zest on top.
6. Bake for 10-12 minutes, until the edges are lightly golden; let cool on a wire rack.

### Nutrition per serving

| 110 kcal | 2 g | 15 g | 5 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

### Tips & notes

- If the dough feels sticky, refrigerate for 10 minutes before shaping.
- For a glossy finish, brush the tops with a light egg-wash before baking.
- Add a drizzle of ganache after cooling for a decadent twist.