

Foodnity Recipes

Strawberry Shortbread Cookies – Easy Sweet Treat

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

Ingredients

Main Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1 cup unsalted butter, chilled and cubed
- [ ] ½ cup granulated sugar
- [ ] ¼ cup strawberry puree (about ½ cup fresh strawberries blended)
- [ ] 1 tsp lemon zest
- [ ] 1 tsp vanilla extract
- [ ] ¼ tsp salt

Optional Topping

- [ ] 2 tbsp powdered sugar for dusting

Instructions

1. Preheat the oven to 325°F (160°C). Line a baking sheet with parchment or a silicone mat.
2. In a large bowl, cream the chilled butter with granulated sugar until light and fluffy, about 2-3 minutes.
3. Gently fold in the strawberry puree, lemon zest, vanilla, and salt, letting the pink hue spread through the mixture.
4. Add the sifted flour in two batches, mixing just until incorporated; avoid over-mixing.
5. Press the dough into a 9-inch round pan or shape into logs for slicing; chill for 30 minutes.
6. Slice into desired shapes—classic rounds, wedges, or heart-shaped bites—and place on the prepared sheet.
7. Bake until the edges are just a light golden, 12-15 minutes. Let cool on the sheet for 5 minutes, then transfer to a wire rack.
8. If desired, dust with powdered sugar while still warm; the cookies will set as they cool.

Nutrition per serving

210 kcal	2 g	28 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too sticky, add a tablespoon of flour at a time.
- For extra strawberry flavor, swirl a thin line of extra puree on top before baking.
- These cookies pair wonderfully with a cup of Earl Grey tea.