

Foodnity Recipes

Strawberry Shortcake Cookies Recipe

20 min Prep time	**12 min** Cook time	**32 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup (227g) unsalted butter, softened
- [ ] 3/4 cup granulated sugar
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 2 cups all-purpose flour
- [ ] 1/2 tsp baking powder
- [ ] 1/4 tsp salt
- [ ] 1 cup fresh strawberries, hulled and finely diced
- [ ] 1 tsp lemon zest

Instructions

1. In a large bowl, cream the softened butter and sugar together until light and fluffy, about 2–3 minutes.
2. Add the egg and vanilla extract, beating until just combined.
3. In a separate bowl, whisk together flour, baking powder, and salt; gradually fold into the butter mixture.
4. Gently fold in the diced strawberries and lemon zest, being careful not to crush the berries.
5. Cover the dough and chill in the refrigerator for 15 minutes.
6. Preheat the oven to 350°F (177°C). Scoop rounded tablespoons of dough onto a parchment-lined baking sheet, spacing 2 inches apart.
7. Bake for 10–12 minutes, or until the edges are lightly golden. Let cool on the sheet for 5 minutes before transferring to a wire rack.

Nutrition per serving

180 kcal	2 g	24 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels sticky, add a tablespoon of flour at a time.
- For extra sparkle, sprinkle a pinch of coarse sugar on top before baking.
- These cookies pair beautifully with a cup of tea or a glass of chilled milk.