

Foodnity Recipes

Strawberry Sugar Cookies Recipe

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

Ingredients

Main Ingredients

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

For the Glaze

- [ ] 1 cup powdered sugar
- [ ] 2 tablespoons strawberry puree
- [ ] 1 teaspoon lemon juice
- [ ] 1-2 teaspoons milk (optional, for consistency)

Instructions

1. Preheat oven to 350°F (175°C) and line a baking sheet with parchment.
2. In a bowl, whisk together flour, baking powder, and salt; set aside.
3. Cream butter and sugar until pale and fluffy, then beat in the egg and vanilla.
4. Fold in the strawberry puree, followed by the dry ingredients, mixing just until combined.
5. Scoop rounded tablespoons onto the prepared sheet, spacing 2 inches apart; chill 15 minutes.
6. Bake 10-12 minutes until edges are lightly golden; let cool on a rack.
7. For the glaze, whisk powdered sugar, strawberry puree, lemon juice, and milk to a smooth drizzle consistency.
8. Brush glaze over warm cookies; allow to set before serving.

Nutrition per serving

115 kcal	2 g	17 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the glaze thickens, add a tiny splash of milk.
- Chill the dough to prevent spreading for uniform shapes.
- For extra sparkle, sprinkle a pinch of pink sanding sugar before baking.