

Foodnity Recipes

Strawberry Sugar Cookies – Soft, Chewy & Naturally Flavored

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

Ingredients

Main Ingredients

- [ ] 1 cup fresh strawberries, hulled and pureed
- [ ] 1 cup unsalted butter, softened
- [ ] 1 ½ cups powdered sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon zest
- [ ] 2 ½ cups all-purpose flour
- [ ] ½ tsp baking powder
- [ ] ¼ tsp salt

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 powdered sugar until light and fluffy; this takes about 2-3 minutes.
3. Add eggs, one at a time, beating well after each addition, then stir in vanilla, lemon zest, and strawberry purée. The mixture will look slightly runny—don't worry.
4. Sift together flour, baking powder, and salt; gently fold into the wet mixture until just combined, being careful not to over-mix.
5. Scoop tablespoon-size balls onto the prepared sheet, spacing about 2 inches apart. Lightly dust the tops with a sprinkle of powdered sugar.
6. Bake for 10-12 minutes, until the edges are just set and the tops appear slightly puffed. Remove and let cool on the sheet for 2 minutes, then transfer to a wire rack.

Nutrition per serving

120 kcal	2 g	18 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too sticky, chill for 10 minutes before shaping.
- For a festive twist, swirl in a teaspoon of pink food-grade dye.
- A light glaze of melted white chocolate adds extra elegance.