

Strawberry Sugar Cookies Alert! ☐

Introduction

Are you craving a sweet, summery treat that will make your taste buds dance with joy? Look no further than these delectable Strawberry Sugar Cookies! ☐ Perfectly soft, chewy, and bursting with real strawberry flavor, these cookies are the ultimate indulgence. ☐ Whether you're planning a casual family gathering, a summer picnic, or just a cozy baking day at home, these cookies are sure to be a hit with everyone.

Ingredients:

- **1 cup unsalted butter, softened**
- **1 1/2 cups granulated sugar**
- **1 large egg**
- **2 teaspoons vanilla extract**
- **3/4 cups all-purpose flour**
- **1/2 teaspoon baking powder**
- **1/4 teaspoon salt**
- **1/3 cup freeze-dried strawberries, finely crushed**

Instructions:

1. **Preheat your oven** to 350°F (175°C) and line your baking sheets with parchment paper for easy cleanup and to prevent sticking.
2. **Cream the butter and sugar**: In a large bowl, use a mixer to beat together the butter and granulated sugar until the mixture is creamy and smooth. This should take about 2-3 minutes.
3. **Add in the egg and vanilla extract**: Mix in the egg and vanilla extract until well combined.
4. **Mix dry ingredients separately**: In a separate bowl, whisk together the all-purpose flour, baking powder, and salt.
5. **Combine wet and dry ingredients**: Gradually add the dry ingredients to the wet mixture, stirring until just combined to ensure you do not overmix the dough.
6. **Fold in the freeze-dried strawberries**: Gently fold the finely crushed freeze-dried strawberries into the dough for that burst of strawberry flavor.
7. **Scoop the dough**: Using a tablespoon or a cookie scoop, drop tablespoon-sized balls of dough onto the prepared baking sheets, spacing them about 2 inches apart.
8. **Bake**: Place the baking sheets in the preheated oven and bake for 10-12 minutes, or

until the edges of the cookies are lightly golden.

9. **Cool**: Allow the cookies to cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.

10. **Enjoy!**: Now it's time to enjoy your homemade Strawberry Sugar Cookies with friends and family!

Notes:

- Ensure your butter is softened but not melted for the best cookie texture.
- Finely crush the freeze-dried strawberries to evenly distribute the flavor throughout the cookies.
- If you prefer a slightly crunchier cookie, you can bake them for an additional 1-2 minutes, but keep an eye on them to prevent burning.

Suggestions:

- **Flavor Variations**: If you want to mix things up, consider adding a splash of lemon juice or zest to the dough for a delightful strawberry lemonade twist!
- **Presentation**: For a festive look, you could press a small whole freeze-dried strawberry on top of each cookie before baking.
- **Storage**: Store these cookies in an airtight container at room temperature for up to a week. You can also freeze the unbaked dough balls for up to 3 months—just bake them directly from frozen, adding an extra minute or two to the baking time.

Conclusion:

These Strawberry Sugar Cookies are the perfect way to celebrate the flavors of summer, bringing a burst of strawberry sweetness to any occasion. They're easy to make and absolutely scrumptious, making them a must-try for any baking enthusiast. So grab your apron and your mixing bowl, and get ready to create some magic in your kitchen!

FAQ:

Q: Can I use fresh strawberries instead of freeze-dried strawberries?

A: It's not recommended as fresh strawberries contain too much moisture and can affect the dough's consistency and the baking process.

Q: Can I use salted butter instead of unsalted?

A: Yes, you can use salted butter, but be sure to omit the added salt in the recipe to balance

the flavors.

****Q: Can I make the dough ahead of time?***

A: Absolutely! You can prepare the dough up to 48 hours in advance and store it in the refrigerator. When you're ready to bake, let it come to room temperature before scooping and baking.

****Q: Are these cookies soft or crunchy?***

A: These cookies are designed to be soft and chewy with lightly golden edges, offering the perfect texture in every bite.

****Q: What can I substitute for the egg if I have an allergy?***

A: You can use a flax egg (1 tablespoon ground flaxseed mixed with 3 tablespoons water) or a commercial egg replacer as an egg substitute.

Happy baking, everyone!☺