



# Strawberry Shortcake Cookies

Makes: 30 cookies

Prep Time: 10 minutes Bake Time: 10 minutes/sheet

Total Time: 40 minutes

## Ingredients

- 3/4 cup granulated sugar
- 2 tbsp crushed freeze-dried strawberries (1.2 ounces), see Chef's Note
- 1/4 cup light brown sugar, packed
- 1/2 cup unsalted butter, room temperature
- 1 large egg, room temperature
- 1 tsp vanilla
- 2 cups all-purpose flour, spooned and leveled
- 1/2 tsp baking soda
- 1/2 tsp baking powder
- 1/2 tsp salt
- 1/4 cup high-quality strawberry jam

## Glaze:

- 1 cup powdered sugar, sifted
- 4 tbsp milk
- 2 tbsp crushed freeze-dried strawberries, sifted

## Topping:

- 2 tbsp crushed freeze-dried strawberries, sifted

## Instructions

Preheat the oven to 350°F. Line two baking sheets with parchment paper and set aside.

In a large bowl, add the granulated sugar and crushed freeze-dried strawberries. Use your hands to massage the strawberries into the sugar for about 20 seconds. Add the brown sugar and butter to the same bowl and use a hand mixer (or stand mixer fitted with the paddle attachment) to mix on medium high speed for 2 to 3 minutes. Scrape down the sides of the bowl.

Add the egg and vanilla. Mix again for 20 seconds to combine.

In a separate bowl, whisk together the flour, baking soda, baking powder and salt.

Add the dry ingredients to the butter and egg mixture. Mix on low speed until just combined. Do not overmix. Add the strawberry jam and mix to combine, again being careful not to overmix.

Use a medium size cookie scoop and place prepared cookie sheet, leaving 2-3 inches between each ball. Bake the cookies one sheet at a time in the center rack of the oven for 9 to 10 minutes. The edges should be set and the bottoms just beginning to turn a golden brown. The tops will be pale and slightly puffy. As the cookies cool, the tops will deflate slightly.

Remove the cookies from the oven and cool on the cookie sheet for 15 minutes before carefully transferring them to a wire rack to cool completely.

To make the glaze, whisk together the sifted powdered sugar, milk and sifted freeze-dried strawberries until smooth. If too thin, add more powdered sugar. If too thick, add more milk. Once the desired consistency is reached, drizzle the glaze over the top of the cooled cookies. Sprinkle with more crushed freeze-dried strawberries.

### Chef's Notes:

Freeze-dried strawberries are available at Trader Joe's and online. A 1/2-ounce bag will yield the right amount of crushed strawberries for this recipe. To crush them, place them in a food processor and pulse until you have as fine a powder as you can possibly get. There might still be some chunks. Those are fine to mix into the batter but you'll want to sit it for the frosting and topping.

Store cookies tightly covered at room temperature for up to 4 days.

To freeze the dough, place the cookie dough balls on a cookie sheet. Place the cookie sheet in the freezer for one hour until the dough is firm. Transfer the dough balls to a large freezer bag and freeze for up to 2 months. Bake directly from the freezer, adding a minute or two to the baking time.