

Treasure Barrel

Strawberry Kiss Cookies – Soft, Pretty & Easy

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, pureed
- [ ] 1/2 cup unsalted butter, softened
- [ ] 3/4 cup granulated sugar
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 1 1/2 cups all-purpose flour
- [ ] 1/2 tsp baking powder
- [ ] Pinch of salt
- [ ] 1 tsp lemon zest

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. In a large bowl, cream the softened butter and sugar together until light and fluffy, about 2-3 minutes.
3. Add the egg, vanilla, and strawberry puree; mix until smooth and fragrant.
4. Sift together flour, baking powder, and salt; fold into the wet mixture just until incorporated.
5. Stir in lemon zest gently, then drop rounded tablespoons of dough onto the prepared sheets, spacing 2 inches apart.
6. Bake for 10-12 minutes, until the edges are set and the tops look slightly puffed. 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 sticky, chill it briefly before scooping.
- For a richer flavor, add a splash of almond extract.
- These cookies freeze well; bake a batch and store for later.