



Strawberries & Cream Cookies

Recipe by Isabel

Course: **Cookies**

Servings	Prep time	Cooking time	Total time
12 servings	15 minutes	12 minutes	27 minutes

Ingredients

227 g (1 cup) unsalted butter, room temperature

200 g (1 cup) light brown sugar, packed

50 g (1/4 cup) granulated sugar

2 eggs, room temperature

2 tsp vanilla extract

250 g (2 cups) all-purpose flour

3/4 tsp baking soda

1/2 tsp salt

170 g (1 cup) white chocolate chips

85 g (3/4 cup) freeze-dried strawberries

Directions

- 1 Preheat and Prepare:** Preheat the oven to 175°C (350°F) and line a baking sheet with parchment paper. Set aside.
- 2 Cream the Butter and Sugars:** In a stand mixer fitted with the paddle attachment, beat the softened butter, brown sugar, and granulated sugar on medium-high speed until light and fluffy, about 3 minutes.
- 3 Add Eggs and Vanilla:** Use a rubber spatula to scrape down the sides of the bowl, then add the eggs and vanilla extract. Beat until smooth and combined.
- 4 Combine Dry Ingredients:** Add the flour, baking soda, and salt to the bowl. Mix on low speed until just combined and no streaks of flour remain.
- 5 Fold in Mix-Ins:** Gently fold in the freeze-dried strawberries and white chocolate chips until evenly distributed throughout the dough.

- 6 Scoop and Bake:** Use a 1.5-ounce cookie scoop or a large spoon to scoop out cookie dough balls, dropping them 2 inches apart on the prepared cookie sheet. Bake at 175°C (350°F) for 12 minutes, or until the edges are golden brown and the centers have puffed up but are still slightly underdone.
- 7 Cool and Enjoy:** Allow the cookies to cool for a few minutes on the baking sheet before transferring them to a wire cooling rack to cool completely. Enjoy!