

Choco Fever Dream

Pineapple Cookies – Easy Sweet Treat

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Dough

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

Instructions

1. In a bowl whisk flour, baking powder, and salt; set aside.
2. Cream butter and sugar together until pale and fluffy; add egg and vanilla, mixing gently.
3. Fold in the dried pineapple and lemon zest, letting the fragrant pieces coat the butter mixture.
4. Gradually add the flour mixture, stirring just until combined; the dough should be soft but not sticky.
5. Scoop rounded tablespoons onto a parchment-lined baking sheet, space them 2 inches apart; bake 10-12 minutes until edges turn golden.

Nutrition per serving

150 kcal	2 g	22 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too soft, chill for 10-15 minutes before scooping.
- For extra sparkle, sprinkle a pinch of coarse sugar on top before baking.
- Feel free to drizzle a thin glaze of melted white chocolate after cooling.