

Choco Fever Dream

Strawberry Kiss Cookies - Soft, Pretty & Easy

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

Ingredients

Cookie Dough

- [ ] 1 cup (225 g) unsalted butter, softened
- [ ] 1 ½ cups (180 g) powdered sugar
- [ ] ¾ cup (150 g) fresh strawberry puree
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon zest
- [ ] 2 ¼ cups (280 g) all-purpose flour
- [ ] ½ tsp baking powder
- [ ] ¼ tsp salt

Instructions

1. Preheat the oven to 350°F (175°C). Line two baking sheets with parchment paper.
2. In a large bowl, cream the softened butter with powdered sugar until light and fluffy, about 2-3 minutes.
3. Add the strawberry puree, vanilla, and lemon zest to the butter mixture; stir until the pink hue spreads evenly.
4. Sift together flour, baking powder, and salt; gently fold into the wet ingredients until just combined.
5. Chill the dough for 15 minutes; this makes it easier to shape.
6. Roll the dough into 1-inch balls, roll each lightly in extra powdered sugar, and place on the prepared sheets about 2 inches apart.
7. Bake for 10-12 minutes, until the edges are just set and the tops look softly puffed.
8. Allow the cookies to cool on the sheet for 5 minutes, then transfer to a wire rack to finish cooling.

Nutrition per serving

120 kcal	1 g	18 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels sticky, add a tablespoon more flour.
- For a deeper pink color, use a touch of natural food coloring, but it's optional.
- These cookies stay soft for up to three days when stored properly.