

Choco Fever Dream

Strawberry Milkshake Cookies – Easy Sweet Treat

20 min Prep time	**12 min** Cook time	**32 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup fresh strawberries, hulled and 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 cream of tartar
- [ ] 1/4 tsp salt

Optional Topping

- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp strawberry puree

Instructions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a 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 just combined, letting the sweet aroma fill the kitchen.
4. Sift together flour, cream of tartar, and salt; gently fold into the wet mixture until a soft dough forms.
5. Drop rounded tablespoons of dough onto the prepared sheet, spacing about 2 inches apart.
6. Bake for 10-12 minutes, until the edges are just set and the tops look slightly puffed.
7. Allow cookies to cool on the sheet for a few minutes, then transfer to a wire rack. If desired, brush with a thin strawberry glaze made from powdered sugar and puree.

Nutrition per serving

180 kcal	2 g	25 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-mix the flour; it keeps the cookies tender.
- If the dough feels too sticky, add a tablespoon more flour.
- For extra strawberry flavor, fold in finely diced fresh strawberries before baking.