

Strawberry Sugar Cookies with Sparkling Sugar - Pretty, Pink, and Perfect

? Strawberry Sugar Cookies with Sparkling Strawberry Sugar



OVEN
350°F

TIME
3 min

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INGREDIENTS

For the Cookies (Makes about 18):

- 1 ½ cups all-purpose flour
- ½ tsp baking soda
- ... tsp salt
- ¾ cup unsalted butter, softened
- 1 cup granulated sugar
- 1 large egg
- 1 tsp vanilla extract
- 2 tbsp freeze-dried strawberries, ground into powder
- 1 tbsp strawberry jam or puréed fresh strawberries (optional, for extra berry boost)

For the Sparkling Strawberry Sugar:

- ½ cup granulated sugar
- 2 tbsp freeze-dried strawberry powder
- 1 tsp sparkling sugar (optional, for glitter effect)

DIRECTIONS

- 1. Make the Dough:** Preheat oven to 350°F (175°C). Line a baking sheet with parchment or a silicone mat. Whisk together flour, baking soda, and salt in a small bowl. In a large bowl, cream together butter and sugar until light and fluffy (2-3 minutes). Add in egg, vanilla, and jam or puree. Mix to combine. Gradually add dry ingredients to wet, then fold in freeze-dried strawberry powder for that vibrant pink hue.
- 2. Make the Sparkling Sugar Coating:** In a small bowl, stir together granulated sugar and freeze-dried strawberry powder. Add sparkling sugar if using for a glittery finish.
- 3. Shape the Cookies:** Scoop 1 tablespoon of dough and roll into a ball. Roll each ball in the sparkling strawberry sugar coating. Place on baking sheet, spaced 2 inches apart. Flatten slightly with the bottom of a glass or your hand.
- 4. Bake:** Bake for 10-12 minutes, until edges are lightly golden and centers are still soft. Let cool on the sheet for 5 minutes, then transfer to a wire rack to cool fully.
- 5. Serve & Enjoy:** Serve with a cold glass of milk, lemonade, or a cup of tea. These cookies also make a gorgeous addition to cookie boxes, gift bags, or brunch spreads.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/strawberry-sugar-cookies-with-sparkling-sugar-pretty-pink-and-perfect/>