

Strawberry Sugar Cookies Made with Freeze-Dried Strawberries

Strawberry ? Sugar Cookies



OVEN
350°F

TIME
30 min

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INGREDIENTS

1 large egg + 1 egg yolk
¾ cup white granulated sugar
1/3 cup vegetable oil
2 tsp vanilla extract
1 tsp strawberry extract (optional but enhances flavor)
... cup freeze-dried strawberry powder (about 1 oz of freeze-dried strawberries)
... tsp red gel food coloring (optional for pink hue)
¾ tsp baking soda
¼ tsp salt
1... cups unbleached all-purpose flour
Sugar sprinkles or additional white sugar, for rolling

DIRECTIONS

1. Make Strawberry Powder: Place freeze-dried strawberries in a blender or food processor and blend until they become a fine powder. You can also crush them in a Ziploc bag with a rolling pin for a more rustic texture.
2. Set aside.
3. Whisk the Wet Ingredients: In a large bowl, whisk together:
4. Sugar
5. Egg + egg yolk
6. Add:
7. Oil
8. Vanilla extract
9. Strawberry extract (if using)
10. Red food coloring (optional)
11. Whisk until smooth and combined.
12. Add Dry Ingredients: Whisk in:
13. Strawberry powder
14. Baking soda
15. Salt
16. Then, add:
17. Flour
18. Use a spatula to mix until just combined. Dough will be soft. Let sit for 10 minutes at room temperature.
19. Prep & Roll: While dough rests, preheat oven to 350°F (175°C). Line a baking sheet with parchment paper. Add sugar or sprinkles to a small bowl for rolling.
20. After resting, scoop 2-: Tbsp dough balls, roll smooth, and coat in sugar. If too sticky, let rest

another 10 minutes.

21. Place 8 dough balls per baking sheet. Gently flatten each one slightly.
22. Bake & Cool: Bake for 8-9 minutes. Cookies will puff and crack slightly.
23. Cool on baking sheet for 2 minutes, then transfer to a wire rack.

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

Original recipe: <https://chefmaniac.com/strawberry-sugar-cookies-made-with-freeze-dried-strawberries/>