

## Easy Strawberry Crumble Cookies That Melt and Crunch in Every Bite

Crispy Strawberry Crumble Cookies



OVEN  
**350°F**

TIME  
**2-3 min**

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### INGREDIENTS

- 1 1/4 cups all-purpose flour
- 1/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/8 teaspoon salt
- 1/2 cup unsalted butter, softened
- 3/4 cup granulated sugar
- 1 large egg
- 1/2 cup freeze-dried strawberries, crushed
- 1/2 cup vanilla cookie crumbs (like Nilla wafers or golden Oreos)
- 2 tablespoons melted butter
- 1 teaspoon vanilla extract
- 1 tablespoon sugar (optional, for extra crunch)

### DIRECTIONS

1. Preheat & : PrepPreheat your oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. Mix : Dry IngredientsIn a small bowl, whisk together flour, baking powder, baking soda, and salt. Set aside.
3. Cream : Butter & SugarIn a large bowl, cream the softened butter and granulated sugar together until light and fluffy (about 2-3 minutes).
4. Add the : EggMix in the egg until fully combined.
5. Combine : Wet & DryGradually add the dry ingredients into the wet, mixing just until a dough forms.
6. Scoop & : ShapeScoop tablespoon-sized portions of dough and place on the prepared baking sheet, spacing them about 2 inches apart.
7. Make the : Crumble ToppingMix crushed freeze-dried strawberries, vanilla cookie crumbs, melted butter, vanilla extract, and optional sugar in a small bowl until crumbly.
8. Top the : CookiesGently press a spoonful of the crumble topping onto each cookie.
9. Bake: Bake for 10-12 minutes or until the edges are just golden and the tops are set.
10. Cool: Let cookies cool on the pan for 5 minutes before transferring to a wire rack to cool completely.

### SWAPS & NOTES

Butter : You can use vegan butter or margarine if needed.

Strawberries : Fresh strawberries can make the cookies soggy -

stick with freeze-dried for the topping.

Flour : Gluten-free 1:1 flour blends work great here.

Vanilla Cookies : Graham crackers or almond cookies make a fun

twist in the crumble.

### TIPS FOR SUCCESS

Don't Overbake : The cookies continue to firm up as they cool.

Pull them out when the edges are just golden.

Crush the Strawberries Well : You want a fine crumble, not big chewy bits.

Chill the Dough : If you want a puffier cookie, chill the dough for 15-20 minutes before baking.

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

Original recipe: <https://chefmaniac.com/easy-strawberry-crumble-cookies-that-melt-and-crunch-in-every-bite/>