

Strawberry Delight Crunch Cookies - Crispy, Fruity, and Drizzled in White Chocolate

Strawberry Delight Crunch Cookies - Fruity, Buttery, and Totally Addictive ??



OVEN
350°F

TIME
15 min

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INGREDIENTS

For the Cookies:

- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- $\frac{1}{2}$ cup powdered sugar
- 1 large egg
- 1 tsp vanilla extract
- 2 cups all-purpose flour
- 1 tsp baking powder
- $\frac{1}{2}$ tsp salt
- 1 cup crushed freeze-dried strawberries

For the Crunchy Topping:

- $\frac{1}{2}$ cup granulated sugar

For the White Chocolate Drizzle:

- 1 cup white chocolate chips
- 1 tbsp vegetable oil (optional, for thinning)

DIRECTIONS

1. Preheat the Oven: Preheat to 350°F (175°C).
2. Line baking sheets with parchment paper.
3. Make the Dough: In a large bowl, cream together butter, granulated sugar, and powdered sugar until light and fluffy.
4. Mix in the egg and vanilla extract until smooth.
5. In another bowl, whisk together flour, baking powder, and salt.
6. Gradually mix the dry ingredients into the wet.
7. Fold in crushed freeze-dried strawberries until evenly distributed.
8. Prepare the Topping: In a small bowl, combine 1 cup crushed freeze-dried strawberries with $\frac{1}{2}$ cup sugar.
9. Form the Cookies: Scoop dough with a cookie scoop or tablespoon.
10. Roll the tops of each dough ball in the strawberry sugar topping and place 2 inches apart on the baking sheet.
11. Bake: Bake for 12-15 minutes, or until the edges are golden and centers are just set.
12. Let cool on the baking sheet for 5 minutes, then transfer to a wire rack.
13. White Chocolate Drizzle: Melt white chocolate chips in a microwave-safe bowl in 30-second intervals, stirring between.
14. Add vegetable oil for a smoother drizzle if needed.
15. Use a fork or piping bag to drizzle over cooled cookies.

SWAPS & NOTES

Fruit Option: Try freeze-dried raspberries or blueberries for fun variations.

Drizzle-Free: These cookies are great even without the white chocolate!

Vegan Swap: Use plant-based butter and a flax egg for a dairy- and egg-free version.

Preheat the Oven Preheat to 350°F (175°C) .

TIPS FOR SUCCESS

Use high-quality freeze-dried strawberries for maximum berry flavor.

Don't overbake -pull them just as the edges turn golden for soft centers.

Let them cool fully before drizzling to avoid melting the chocolate too thin.

Chill dough for 15-20 minutes if it feels too soft before baking.

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

Original recipe: <https://chefmaniac.com/strawberry-delight-crunch-cookies-crispy-fruity-and-drizzled-in-white-chocolate/>