

Strawberry Kiss Cookies - A Sweet & Fruity Twist on a Classic Treat!

Strawberry Kiss Cookies: A Sweet Treat for Your Heart!



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1 cup butter, softened
- 1/2 cup granulated sugar
- 1/2 cup powdered sugar
- 1 teaspoon vanilla extract
- 2 1/4 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup strawberries, chopped
- 24 chocolate kisses, unwrapped

How to Make Strawberry Kiss Cookies:

1. Preheat the Oven:

Set your oven to 350°F (175°C) and line a baking sheet with parchment paper.

2. Cream the Butter & Sugars:

In a large mixing bowl, beat the softened butter, granulated sugar, and powdered sugar together until light and fluffy.

3. Add Vanilla:

Mix in the vanilla extract until fully combined.

4. Whisk the Dry Ingredients:

In a separate bowl, whisk together: All-purpose flour? Baking soda? Salt

5. Combine Wet & Dry Ingredients:

Gradually mix the dry ingredients into the butter mixture until a soft dough forms.

6. Fold in the Strawberries:

Gently mix in the chopped strawberries, being careful not to overmix.

7. Shape the Cookies:

Scoop tablespoon-sized amounts of dough and roll them into balls.

Place them 2 inches apart on the prepared baking sheet.

8. Bake Until Golden:

Place the baking sheet in the oven and bake for 10-12 minutes, or until the edges are lightly golden.

9. Add the Chocolate Kisses:

Immediately after removing from the oven, press a chocolate kiss into the center of each cookie.

The warmth from the cookie will slightly melt the chocolate, helping it set in place.

10. Cool & Enjoy!:

Let the cookies cool on the baking sheet for a few minutes, then transfer them to a wire rack to cool completely.

Enjoy warm or at room temperature!

Pro Tips for the Best Strawberry Kiss Cookies:

Fun Variations to Try:

DIRECTIONS

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- 2. Cream the Butter & Sugars:** In a large mixing bowl, beat the softened butter, granulated sugar, and powdered sugar together until light and fluffy.
- 3. Add Vanilla:** Mix in the vanilla extract until fully combined.
- 4. Whisk the Dry Ingredients:** In a separate bowl, whisk together: All-purpose flour? Baking soda? Salt
- 5. Combine Wet & Dry Ingredients:** Gradually mix the dry ingredients into the butter mixture until a soft dough forms.
- 6. Fold in the Strawberries:** Gently mix in the chopped strawberries, being careful not to overmix.
- 7. Shape the Cookies:** Scoop tablespoon-sized amounts of dough and roll them into balls.
- 8. Place them 2 inches apart on the prepared baking sheet.**
- 9. Bake Until Golden:** Place the baking sheet in the oven and bake for 10-12 minutes, or until the edges are lightly golden.
- 10. Add the Chocolate Kisses:** Immediately after removing from the oven, press a chocolate kiss into the center of each cookie.
- 11. The warmth from the cookie will slightly melt the chocolate, helping it set in place.**
- 12. Cool & Enjoy!:** Let the cookies cool on the baking sheet for a few minutes, then transfer them to a wire rack to cool completely.
- 13. Enjoy warm or at room temperature!**

14. Pro Tips for the Best Strawberry Kiss Cookies: ? Use Fresh, Ripe Strawberries - They should be sweet and juicy for the best flavor! Pat Strawberries Dry - Too much moisture from the strawberries can make the dough too wet, so dab them with a paper towel before folding them in. ? Chill the Dough - If the dough feels too sticky, refrigerate it for 20 minutes before baking. ? Press the Chocolate Kiss Gently - The cookies will be warm, so don't push too hard, or the chocolate might melt too much. ? Want a More Vibrant Color? - Add a few drops of red or pink food coloring to make them even prettier!
15. Fun Variations to Try: ? Chocolate-Dipped Kiss Cookies - Drizzle the finished cookies with melted chocolate for an extra indulgent touch. ? Strawberry Shortcake Kiss Cookies - Add 1/2 cup of crushed graham crackers to the dough for a cake-like texture. ? Mint Chocolate Strawberry Cookies - Swap the regular chocolate kisses for mint chocolate kisses for a cool, refreshing twist. ? Strawberry Birthday Kiss Cookies - Mix in rainbow sprinkles for a festive touch!
16. What to Serve with Strawberry Kiss Cookies: These cookies are delicious on their own, but you can also pair them with:
17. ? Vanilla or Strawberry Ice Cream - The ultimate dessert combo! ? Coffee or Hot Chocolate - A perfect pairing for a cozy treat. ? A Glass of Cold Milk - A classic way to enjoy cookies! ? Fresh Berries - Serve with extra strawberries or raspberries for a fruity dessert plate.
18. FAQs About Strawberry Kiss Cookies: Q: Can I make these cookies ahead of time? A: Yes! Store them in an airtight container at room temperature for up to 3 days.
19. Q: Can I freeze the dough? A: Absolutely! Freeze the cookie dough balls on a baking sheet, then transfer to a freezer bag. Bake straight from frozen, adding 1-2 minutes to the baking time.
20. Q: Can I use frozen strawberries? A: It's best to use fresh strawberries since frozen ones release too much moisture. If using frozen, thaw and drain well before adding.
21. Q: Do I have to use chocolate kisses? A: Not at all! You can also use chocolate chips, truffles, or even a dollop of strawberry jam in the center.
22. A Sweet, Fruity Treat for Any Occasion!: These Strawberry Kiss Cookies are soft, buttery, and bursting with fresh strawberry flavor, making them the perfect treat for Valentine's Day, birthdays, or just because! The combination of juicy strawberries and smooth chocolate is pure magic in every bite.
23. Whether you're baking for yourself, your family, or sharing with friends, these cookies are guaranteed to bring smiles.
24. Try them out and let me know-what's your favorite way to enjoy strawberry cookies? Drop a comment and share your delicious ideas! ???

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

Original recipe: <https://chefmaniac.com/strawberry-kiss-cookies-a-sweet-fruity-twist-on-a-classic-treat/>