

Soft Strawberry Cookies with Real Strawberry Flavor and Sugar Sprinkles

They are simple to make, pretty on a platter, and packed with sweet strawberry charm.



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1 large egg
- 1 large egg yolk
- 3/4 cup white granulated sugar
- 1/3 cup oil
- 2 teaspoons vanilla extract
- 1 teaspoon strawberry extract, optional
- 1/4 cup freeze-dried strawberry powder
- 1/4 teaspoon red gel food coloring, optional
- 3/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/4 cups unbleached all-purpose flour
- Sugar sprinkles or extra white sugar, for rolling

DIRECTIONS

1. Make the strawberry powder: Blend the freeze-dried strawberries in a high-powered blender or food processor until they form a powder.
2. If you do not have a blender or processor, place the strawberries in a large zip-top bag and crush them with a rolling pin. The powder may be a little coarser, but it will still work.
3. Mix the wet ingredients: In a large bowl, whisk together the sugar, egg, and egg yolk.
4. Whisk in the oil, vanilla extract, and strawberry extract if using.
5. Add the red food coloring if using.
6. Add the dry ingredients: Whisk in the strawberry powder, baking soda, and salt.
7. Add the flour and use a large spoon or spatula to mix until the flour is just incorporated.
8. Rest the dough: Let the dough rest at room temperature for 10 minutes.
9. Preheat the oven and pan: While the dough rests, preheat your oven to 350°F and line a baking sheet with parchment paper.
10. Place sugar sprinkles or granulated sugar in a small bowl.
11. Roll the cookies: Scoop the dough into 2-tablespoon portions. Roll each portion smooth, then roll in the sugar or sprinkles.
12. If the dough feels too sticky to roll, let it sit at room temperature for another 10 minutes.
13. Bake: Place the dough balls on the prepared baking sheet, leaving room between them. Gently press each one down just a little.

14. Bake for 8 to 9 minutes, until the cookies look puffed and slightly cracked.
15. Cool: Let the cookies cool on the baking sheet for 2 minutes, then transfer them to a wire rack to cool completely.

SWAPS & NOTES

Freeze-dried strawberries are the key ingredient here because they add real strawberry flavor without adding moisture.

Blending them into a powder helps distribute that flavor evenly throughout the dough.

The strawberry extract is optional, but it can boost the berry flavor even more if you want a stronger strawberry-cookie profile.

Red gel food coloring is also optional.

TIPS FOR SUCCESS

Use freeze-dried strawberries, not dried strawberries.

Freeze-dried fruit gives the dough flavor without adding sticky moisture.

Do not overmix once the flour goes in.

Stir just until the dough comes together so the cookies stay soft and tender.

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

Original recipe: <https://chefmaniac.com/soft-strawberry-cookies-with-real-strawberry-flavor-and-sugar-sprinkles/>