

Strawberry Shortcake Cookies

Based on the recipe from Beantown Baker

Ingredients

2 cups strawberries

1 teaspoon fresh lemon juice

9 Tablespoons granulated sugar, divided

2 cups all-purpose flour

2 teaspoons baking powder

1/2 teaspoon coarse salt

6 Tablespoons cold unsalted butter, cut into small pieces

2/3 cup light cream

Sanding sugar, for sprinkling

Wash and hull strawberries. Cut into 1/4 inch dice and put in a non-metallic bowl. Add lemon juice and 2 Tablespoons sugar and combine. Set aside.

Whisk together flour, baking soda, salt, and remaining 7 Tablespoons of sugar in a large bowl.

Add the cut butter and cut into the flour mixture with a pastry cutter until mixture resembles coarse crumbs. Stir in cream until dough starts to come together. Stir in strawberry mixture until dough is combined. *(Note: You don't want to overwork your dough, so add the strawberries while your dough is still flaky and not completely uniform. If you wait until the dough is totally formed, the strawberries won't be able to penetrate and mix evenly throughout the dough.)*

Using a small cookie scoop, drop batter onto a parchment or silicone lined baking sheet, about 2 inches apart. Sprinkle with sanding sugar.

Bake at 375 degrees F for 18 minutes or until the edges start to brown. Turn baking sheet 180 degrees halfway through. If using more than one sheet at a time, rotate positions in the oven for more even baking.

Remove from oven and transfer to a wire rack for cooling.

Makes 4 dozen cookies.

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