

STRAWBERRY DROP COOKIES

1 cup sugar

3/4 cup (1-1/2 sticks) butter, softened

1 egg

1/4 cup strawberry preserves (*or your favorite*)

2-1/4 cups sifted flour

1 teaspoon baking soda

1/2 teaspoon salt

Preheat the oven to 375 degrees F. Line cookie sheets with parchment paper. Set aside.

Cream the sugar and butter until light and fluffy. Add the egg and the preserves and mix well.

Sift the flour and then measure 2-1/4 cups. Sift again the measured flour, soda, and salt.

Add all at once to the creamed mixture. Stir on low until dough forms.

Using a tablespoon cookie scoop, drop level scoops of dough about 2 inches apart. The dough does spread as the cookies bake so don't crowd on the cookie sheet.

Bake for 10 minutes. Remove from the oven and allow to cool for 2 minutes before removing the cookies to finish cooling on a wire rack.

Recipe made 36+ cookies.

