



Long Livo

Pineapple Cookies – Easy Sweet Treat

15 min

Prep time

24

Servings

12 min

Cook time

Easy

Difficulty

27 min

Total time

American

Cuisine

Ingredients

Cookie Dough

- ☐ 2 1/2 cups all-purpose flour
- ☐ 1 tsp baking powder
- ☐ 1/2 tsp salt
- ☐ 3/4 cup unsalted butter, softened
- ☐ 1 cup granulated sugar
- ☐ 1 large egg
- ☐ 1 tsp vanilla extract
- ☐ 1/2 cup dried pineapple, chopped
- ☐ 1 tsp lemon zest

Instructions

- 1 In a bowl whisk flour, baking powder, and salt; set aside.
- 2 Cream butter and sugar together until pale and fluffy; add egg and vanilla, mixing gently.
- 3 Fold in the dried pineapple and lemon zest, letting the fragrant pieces coat the butter mixture.
- 4 Gradually add the flour mixture, stirring just until combined; the dough should be soft but not sticky.
- 5 Scoop rounded tablespoons onto a parchment-lined baking sheet, space them 2 inches apart; bake 10-12 minutes until edges turn golden.

Nutrition per serving

150 kcal

Calories

2 g

Protein

22 g

Carbs

6 g

Fat

Tips & notes

- If the dough feels too soft, chill for 10-15 minutes before scooping.
- For extra sparkle, sprinkle a pinch of coarse sugar on top before baking.
- Feel free to drizzle a thin glaze of melted white chocolate after cooling.