



Long Livo

Strawberry Kiss Cookies

- Soft, Pretty & Easy

15 min

Prep time

24

Servings

12 min

Cook time

Easy

Difficulty

27 min

Total time

American

Cuisine

Ingredients

Cookie Dough

- ☐ 1 cup (225 g) unsalted butter, softened
- ☐ 1 ½ cups (180 g) powdered sugar
- ☐ ¾ cup (150 g) fresh strawberry puree
- ☐ 1 tsp vanilla extract
- ☐ 1 tbsp lemon zest
- ☐ 2 ¼ cups (280 g) all-purpose flour
- ☐ ½ tsp baking powder
- ☐ ¼ tsp salt

Instructions

- 1 Preheat the oven to 350°F (175°C). Line two baking sheets with parchment paper.
- 2 In a large bowl, cream the softened butter with powdered sugar until light and fluffy, about 2-3 minutes.
- 3 Add the strawberry puree, vanilla, and lemon zest to the butter mixture; stir until the pink hue spreads evenly.
- 4 Sift together flour, baking powder, and salt; gently fold into the wet ingredients until just combined.
- 5 Chill the dough for 15 minutes; this makes it easier to shape.
- 6 Roll the dough into 1-inch balls, roll each lightly in extra powdered sugar, and place on the prepared sheets about 2 inches apart.
- 7 Bake for 10-12 minutes, until the edges are just set and the tops look softly puffed.
- 8 Allow the cookies to cool on the sheet for 5 minutes, then transfer to a wire rack to finish cooling.

Nutrition per serving

120 kcal

Calories

1 g

Protein

18 g

Carbs

5 g

Fat

Tips & notes

- If the dough feels sticky, add a tablespoon more flour.
- For a deeper pink color, use a touch of natural food coloring, but it's optional.
- These cookies stay soft for up to three days when stored properly.