



Long Livo

Strawberry Milkshake Cookies – Easy Sweet Treat

20 min

Prep time

12

Servings

12 min

Cook time

Easy

Difficulty

32 min

Total time

American

Cuisine

Ingredients

Main Ingredients

- ☐ 1 cup fresh strawberries, hulled and pureed
- ☐ 1/2 cup unsalted butter, softened
- ☐ 3/4 cup granulated sugar
- ☐ 1 large egg
- ☐ 1 tsp vanilla extract

- ☐ 1 1/2 cups all-purpose flour
- ☐ 1/2 tsp cream of tartar
- ☐ 1/4 tsp salt

Optional Topping

- ☐ 2 tbsp powdered sugar
- ☐ 1 tsp strawberry puree

Instructions

- 1 Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
- 2 In a bowl, cream the softened butter and sugar together until light and fluffy, about 2-3 minutes.
- 3 Add the egg, vanilla, and strawberry puree; mix until just combined, letting the sweet aroma fill the kitchen.
- 4 Sift together flour, cream of tartar, and salt; gently fold into the wet mixture until a soft dough forms.
- 5 Drop rounded tablespoons of dough onto the prepared sheet, spacing about 2 inches apart.
- 6 Bake for 10-12 minutes, until the edges are just set and the tops look slightly puffed.
- 7 Allow cookies to cool on the sheet for a few minutes, then transfer to a wire rack. If desired, brush with a thin strawberry glaze made from powdered sugar and puree.

Nutrition per serving

180 kcal

Calories

2 g

Protein

25 g

Carbs

8 g

Fat

Tips & notes

- Do not over-mix the flour; it keeps the cookies tender.
- If the dough feels too sticky, add a tablespoon more flour.
- For extra strawberry flavor, fold in finely diced fresh strawberries before baking.