



Strawberry-Shortcake Cookies

Ingredients:

*makes between 24-30 cookies

2 cups strawberries, hulled & cut into 1/4 inch dice

1 teaspoon fresh lemon juice

1/2 cup plus 1 Tablespoon granulated sugar

2 cups flour

2 teaspoons baking powder

1/2 teaspoon salt

6 Tablespoons cold unsalted butter, cut into small pieces

2/3 cup heavy cream

Instructions:

*Preheat oven to 375 degrees.

*Combine strawberries, lemon juice & 2 Tablespoons granulated sugar.

*Whisk together flour, baking powder, salt & remaining 7 Tablespoons granulated sugar in a large bowl.

*Add butter pieces and rub in with your fingers, until mixture resembles coarse crumbs.

*Stir in heavy cream until dough starts to come together.

*Stir in strawberry mixture.

*Using a 1-1/2 inch scoop of Tablespoon, drop dough onto baking sheets lined with parchment paper. Space evenly apart.

*Sprinkle with sanding sugar & bake until golden brown, 20-25 minutes.

**These cookies are best when served immediately. Can be stored up to 1-2 days in airtight container.

