



## Strawberries and Cream Cookies Recipe

### Ingredients:

- 3/4 cup sugar
- 1 cup unsalted butter, softened
- 2 cups all-purpose flour
- 1 teaspoon pure vanilla extract
- 1 tablespoon whipping cream
- 1/4 teaspoon salt
- 1/2 cup minced white chocolate
- 3/4 cup dried strawberries, coarsely minced



**This shortbread dough is enlivened with a splash of cream along with bits of dried strawberries.**

## Directions:

- **Makes 24 Cookies**
- **Preheat oven to 325°F. Stack two baking sheets together and line top sheet with parchment paper.**
- **In a food processor, whiz sugar to finely pulverize, about 10 seconds.**
- **In a mixer bowl, cream sugar and butter on low speed until well blended. Then add flour, vanilla, cream, and salt and blend well.**
- **When almost blended into a dough, add white chocolate and dried strawberries, mixing by hand to incorporate and make a firm dough.**
- **Knead dough gently on a lightly floured work surface about 1 minute to make dough more firm and get it to hold together. Flatten dough into a disk, wrap well, and refrigerate 30 minutes.**
- **Roll out gently about 1/2 inch thick and cut into small round cookies, about 2 inches in diameter.**
- **Place on prepared baking sheets. Place in oven and immediately reduce temperature to 300°F. Bake until lightly browned around the edges, about 40 to 50 minutes. Cool well before removing with a metal spatula.**