

Zucchini Bread Recipes

Strawberry Kiss Cookies – Soft, Pretty & Easy

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup fresh strawberries, hulled and mashed
- [ ] 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 tsp baking powder
- [ ] 1/4 tsp salt
- [ ] 1 tsp lemon zest

Optional Topping

- [ ] Powdered sugar for dusting

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.



2. In a large bowl, cream together the softened butter and granulated sugar until pale and fluffy, about 2–3 minutes.



3. Add the egg, vanilla extract, and mashed strawberries; mix gently until just combined.



4. Sift together flour, baking powder, and salt; fold into the wet mixture with a spatula, being careful not to over-mix.



5. Stir in lemon zest; the batter should be slightly sticky.



6. Drop rounded tablespoonfuls onto the prepared sheets, leaving about 2 inches between each.



7. Bake for 10-12 minutes, until the edges are set but the centers still look soft.



8. Allow cookies to cool on the sheet for 2 minutes, then transfer to a wire rack. Dust with powdered sugar if desired.



Nutrition per serving

120 kcal	2 g	18 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too wet, add a tablespoon of flour at a time.
- For extra strawberry flavor, reserve a few crushed berries to sprinkle on top before baking.
- A quick chill before baking helps maintain shape, especially on humid days.