

Strawberry Shortcake Cookies

Ingredients

2 cups strawberries,
rinse, chopped in 1/4-1/2" pieces
2 tbsp sugar
1 1/2 tsp fresh lemon juice
1/2 lemon, zested
1 tsp lemoncello (or more to taste)

2 cups all-purpose flour
7 tbsp sugar
2 tsp baking powder
1/2 tsp coarse salt
6 tbsp cold, unsalted butter
2/3 cup heavy cream + 1 tbsp

Directions

Preheat oven to 350° F.

When chopping your strawberries, keep them larger than you would think, 1/4-1/2" pieces, it makes a prettier, moister cookie. Stir sugar, lemon juice, zest and lemoncello into the strawberry pieces and set aside.

In a large bowl, whisk together flour, sugar, baking powder, and salt. Cut in 6 tbsp butter or rub the butter with your fingers into the flour until you have coarse crumbs.

Stir in cream, adding 1 tbsp of cream as needed if the dough doesn't come together. Add the strawberries, gently using your fingers to blend at the end. Try not to over-mix as this will make the cookies tough when baked.



Drop by large spoonfuls onto a silpat or parchment lined cookie sheet and bake for 20-25 minutes, or until cookies are just lightly browned and cooked through. Keep an eye on these, they can over bake quite easily.

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