

THE WAY THE COOKIE CRUMBLES



Strawberry Crinkle Cookies (slightly adapted from Merry Gourmet)

I used one drop of Americolor red food coloring, which made the batter the perfect color, but the baked cookies weren't quite as pink as I wanted.

- 3 cups (375 grams) all-purpose flour
- 1 teaspoon baking powder
- 8 tablespoons (1 stick; 113 grams) unsalted butter, room temperature
- ½ teaspoon salt
- 1½ cups (300 grams) granulated sugar, plus ¼ cup for rolling
- 2 large eggs
- ½ teaspoon vanilla extract
- ¾ cup strawberry puree (from 6 ounces or 2 cups strawberries)
- 2 drops red food coloring (optional)
- ½ cup confectioner's sugar

1. Heat the oven to 350 degrees. Line two baking sheets with parchment paper or silicone mats. In a medium bowl, mix the flour and baking powder.
2. In the bowl of a stand mixer fitted with the paddle attachment (or a large bowl if using a hand mixer), beat the butter, salt, and 1½ cups sugar on medium speed until light and fluffy, 2-3 minutes. Add the eggs, one at a time, beating until incorporated, then mix in the vanilla, strawberry puree, and red food coloring. Reduce the mixer speed to low and gradually add the flour mixture, mixing just until incorporated. Chill the dough for 4 hours or up to 3 days.
3. Transfer the ¼ cup granulated sugar and the confectioner's sugar to separate small bowls. Roll the dough into 1-inch balls. Coat the balls of dough with granulated sugar, then powdered sugar. Transfer to the prepared baking sheets. Bake the cookies, one sheet at a time, until they are puffed and do not look wet in the cracks, 12-16 minutes. Let the cookies cool on the cookie sheets for 5 minutes, then transfer to wire racks to cool completely.