

## Strawberry Crinkle Cookies



**Source:** County Road Cookies LLC **Active Time:** 10 minutes **Total Time:** Approx. 30 minutes

**Yield:** about 13 3" cookies

These are THE BEST strawberry crinkle cookies you will ever try! No boxed cake mix nonsense. Big, clean strawberry flavor, amazing chewy texture and a beautiful crinkled top. Perfect to gift, share or just devour!

1 1/2 cups bread flour  
1/2 tsp baking soda  
1/2 tsp salt  
1 tsp cornstarch  
1/2 cup unsalted butter, room temp  
3/4 cup granulated sugar  
1 tsp clear vanilla extract  
20 drops LorAnn oils strawberry flavor  
2 large eggs, room temp  
30g freeze dried strawberries  
Pink food coloring  
For the crinkle top...  
Set aside each in their own bowl:  
3 tbsp granulated sugar  
1/2 cup confectioners sugar

- 1 Preheat oven to 350°. Line two baking sheets with parchment paper.
- 2 In a medium bowl mix the flour, baking soda, salt and cornstarch. Set aside. Use a food processor to pulverize the dried strawberries into a fine crumb/dust.
- 3 Using a mixer with the paddle attachment, beat the butter and granulated sugar on high for two minutes. Meanwhile, in a small bowl combine eggs, vanilla extract, pulverized freeze dried strawberries, strawberry flavor and 2 drops of pink food coloring.
- 4 Once butter and sugar have mixed for two minutes turn off the mixer and scrape the sides. Add the egg mixture. Beat on medium until well combined. Turn the mixer to its slowest setting and slowly add the flour mixture. Mix until just combined.
- 5 Scoop about 2 tbsp of dough at a time (size 30 scoop) and roll into balls. Using the bowls of set aside granulated and confectioners sugars, roll each ball first in granulated sugar and then in confectioners sugar. Make sure they are well coated then place the dough balls approximately 3 inches apart on the baking sheets. Gently press each ball with the palm of your hand to \*slightly\* flatten.
- 6 One sheet at a time, bake at 350° for 13 minutes. Let cool on the sheet for 4 minutes then transfer to cooling rack to cool completely.

### Notes:

! LorAnn oils strawberry flavor is a concentrate. I highly advise not using more than 20 drops.

!! You can use all purpose flour instead of bread flour. This will result in some more spread and some less chewiness. If you do use all purpose flour then skip pressing the dough balls before baking.

### Source URL:

[www.CountyRoadCookies.com](http://www.CountyRoadCookies.com)