



STRAWBERRY STAR COOKIES



Recipe makes 24 cookies.

INGREDIENTS

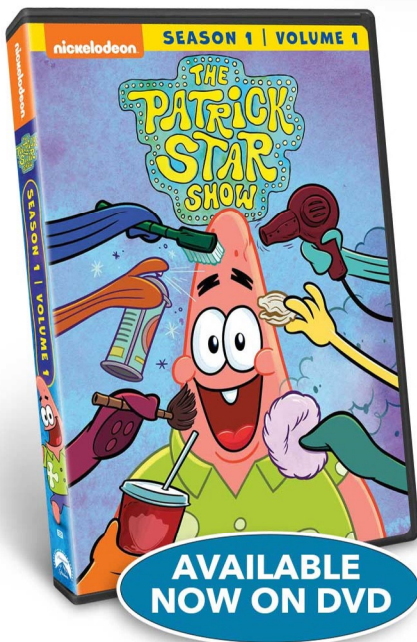
- 1 cup unsalted butter, room temperature • 1 cup granulated sugar • 1 large egg, room temperature
- 1.5 tsp vanilla extract • 2 tsp baking powder • 3 cups all-purpose flour
- White cookie icing • 20 large strawberries • 24 blueberries

SUPPLIES

- Star-Shaped Cookie Cutter • Parchment Paper

INSTRUCTIONS

1. Preheat oven to 350°. Line baking sheet with parchment paper.
2. In a stand mixer, whip butter for about 2 minutes on medium. Turn mixer on low and slowly add granulated sugar until combined. Add egg until fully combined. Add vanilla extract until fully combined. Add baking powder until fully combined. Slowly add flour in until fully combined and dough appears light and fluffy.
3. Place dough on a floured cutting board and roll out until the dough is about $\frac{1}{4}$ " thick.
4. Use cookie cutter to make star-shaped cookies out of the dough. Place them on your baking sheet. Bake for 6-7 minutes. Set on a cooling rack.
5. While cookies are baking, cut stems off strawberries and make thin slices from the center length-wise. You may need to trim the strawberry slices down width-wise to fit on your cookies perfectly. Pat dry and set aside.
6. Wash and dry blueberries. Pat dry and set aside.
7. Once cookies are cooled completely, add white cookie icing to each and let set for 20 minutes. Gently press 5 strawberry pieces and 1 blueberry into a corner of each cookie.
8. Enjoy immediately (best) or store cookies in an air-tight container in the refrigerator.



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