

LAUREN'S CHOCOLATE COVERED STRAWBERRY COOKIES

INGREDIENTS:

1 cup slightly softened unsalted butter, room temperature (226 g)

1/4 cup crisco shortening (42 g)

1½ cup granulated sugar (352 g)

2 large eggs, room temperature (100 g)

1 teaspoon vanilla extract (2 g)

1 teaspoon LorAnn Strawberry Bakery Emulsion (6 g)

4 cups of flour (500 g)

1/3 cup of dutch processed cocoa powder (40 g)

1/3 cup of dehydrated strawberry powder (40 g)

1 teaspoon salt (5 g)

3/4 teaspoon baking powder (4 g)



DIRECTIONS:

- 1. Cream butter, crisco shortening and sugar for 3-4 minutes. Add in eggs, vanilla and strawberry emulsion
- 2. Mix together cocoa powder, strawberry powder, salt, baking powder and flour
- 3. Add to butter mixture and mix until all ingredients are incorporated
- 4. Roll out 1/4 inch and chill overnight.
- 5. Cut out with your favorite cookie cutter, bake at 375°F for 7-9 minutes, and enjoy!

Yields approximately 24 cookies.