

LAUREN'S CHOCOLATE COVERED STRAWBERRY COOKIES

INGREDIENTS:

1 cup slightly softened unsalted butter, room temperature (226 g)
¼ cup crisco shortening (42 g)
1 ½ 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)
¾ 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 ¼ 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.