

Strawberry Lemon Shortbread Cookies

These soft, melt-in-your-mouth Strawberry Lemon Shortbread Cookies strike the perfect balance. Do strawberry and lemon go together? Sweet tart, yes.

Strawberry Lemon Shortbread Cookies Ingredients

- 1/2 cup (75 grams) dried strawberries, cut into small chunks
- Zest of a lemon (about 1 tablespoon)
- 1 1/2 cups + 2 tablespoons (200 grams) all-purpose flour
- 2/3 cup (85 grams) cornstarch
- Pinch of salt
- 14 tablespoons (200 grams) European-style butter (such as Kerrygold)
- 1/3 cup + 2 tablespoons (100 grams) superfine sugar
- Superfine sugar for decorating the warm cookies



How to Make Strawberry Lemon Shortbread Cookies (18-20 cookies)

Place one oven rack on the middle level and another oven rack the next level down. Line two baking pans with parchment paper and set aside. Make space on a refrigerator shelf to chill the cookies on the pans later.

Measure the dried strawberries, then cut into small chunks and set aside. [You can find dried strawberries at Nuts.com.](https://www.nuts.com/) Zest the lemon and set aside. In a small bowl, use a whisk to just combine the flour, cornstarch, and pinch of salt, then set aside.

In a large bowl, cream the butter and superfine sugar until light and fluffy. Gradually add the flour mixture to the butter mixture and mix on low until it comes together as a soft dough (large clumps).

After mixing, does the dough look more like crumbs than clumps? No worries. Just bring the dough together into clumps with your fingertips. Add the dried strawberries and lemon zest to the dough and mix on low until incorporated.

On a lightly floured surface, roll the dough to 3/8-inch thickness. You can use your hands or a rolling pin to flatten the dough. Use a 2-inch cookie cutter to cut into shapes. Re-roll any scraps until you make about 20 cookies.

Place the cookies on the prepared baking pans and chill in the refrigerator for 45 minutes. If you have a small refrigerator (like me), you can place a wire rack (be careful of the cookies) on the first baking pan to create another “shelf” for the second baking pan. While the cookies are chilling in the refrigerator, preheat the oven to 350 degrees Fahrenheit.

Take the cookies out of the refrigerator. Place one pan on the oven’s middle rack and the other pan one level down. Bake for 15-20 minutes. Halfway through the baking time, rotate baking pans between racks and turn pans front to back. You can test the cookies are done by lightly touching the side of a cookie. If it’s too soft, bake for another 2-4 minutes. The cookies will be light in color and should be just turning golden brown at the edges.

Remove the baking pans from the oven and place on a wire rack. While the cookies are still warm, sprinkle superfine sugar on the tops of the cookies. Let the cookies cool on the pans for 5 minutes. Then, carefully transfer the cookies to a wire rack and cool completely.

The cookies can be stored in an airtight container at room temperature for up to one week.

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