

Helergon Kitchen

Strawberry Kiss Cookies – Soft, Pretty & Easy

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Base

- [ ] 1 cup unsalted butter, softened
- [ ] 1/2 cup granulated sugar
- [ ] 1/2 cup brown sugar, packed
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 2 1/2 cups all-purpose flour
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt

Strawberry Glaze

- [ ] 1/2 cup fresh strawberries, pureed
- [ ] 1 cup powdered sugar, sifted
- [ ] 1 tsp lemon juice
- [ ] 1 tsp vanilla extract

Instructions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a bowl, cream butter with both sugars until light and fluffy; add the egg and vanilla, mixing gently.
3. Whisk together flour, baking soda, and salt; fold into the butter mixture just until combined.
4. Scoop rounded teaspoons of dough onto the sheet, spacing 2 inches apart; bake 10-12 minutes until edges turn pale gold.
5. While cookies cool, whisk strawberry puree, powdered sugar, lemon juice, and vanilla into a smooth glaze; brush over warm cookies.

Nutrition per serving

120 kcal	2 g	18 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the glaze thickens, add a drop of milk to loosen.
- Cookies can be frozen baked; reheat briefly before glazing.
- For extra sparkle, sprinkle a pinch of pink sanding sugar on the glaze.