

Strawberry Vanilla Sugar Cookies

Makes 12 large cookies

Ingredients:

226 g (2 sticks) unsalted butter, softened
200 g (1 cup) granulated sugar, plus more for rolling
150 g (3/4 cup) brown sugar
25 g (3 tbsp) malted milk powder
1 tsp vanilla bean paste or vanilla extract
1 egg
1 egg yolk
364 g (2 1/4 cup) all purpose flour
3/4 tsp baking soda
3/4 tsp kosher salt
1 bag (1.2 oz) freeze dried strawberries

Procedure:

1. In the bowl of a stand mixer fitted with a paddle attachment, cream the butter, sugar, brown sugar, and malted milk powder for 2-3 minutes, until thick and fluffy.
2. With the mixer on low speed, add the egg, egg yolk and vanilla mixing until smooth and homogenized.
3. Add the flour, baking soda, and salt and continue mixing on low speed until all of the flour has been worked in and no dry spots remain.
4. Gently crush the freeze dried strawberries until coarsely broken up—there should be a mix of slightly larger pieces and small, dust-like pieces.
5. Add the strawberries to the dough and mix for another 30 seconds until well-distributed.
6. Scoop dough into 3 oz portions and place on a parchment-lined tray. Chill for at least an hour or up to 24 hours.
7. When you're ready to bake, preheat the oven to 350° F and line two sheet trays with parchment paper. Place about 1/2 cup of sugar in a bowl and roll each of the cookie dough balls in the sugar before placing on the baking tray, leaving at least 2" of space between each.
8. Bake for 8-10 minutes, until the edges are lightly golden brown. Let the cookies cool completely on the pan before serving.