

Strawberry Lemonade Snickerdoodles

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Ingredients:

Sugar	1 ½ cups
<i>Plugrá</i> European-Style Butter, softened	1 cups
Whole Eggs	2
<i>Nielsen Massey</i> Vanilla	1 tsp
Lemon Extract	½ tsp
Lemon Zest	2 Tbsp
<i>King Arthur</i> Flour	2 ¾ cups
Salt	¼ tsp
Cream of Tartar	2 tsp
Baking Soda	1 tsp
Salt	¼ tsp
Red Food Coloring	As needed
Freeze-dried Strawberries	1 ½ cups
Lemon Juice	3 Tbsp
White Sparkling Sugar	½ cups

Directions:

- In a large mixing bowl, cream together the butter and sugar until fluffy.
- Mix in eggs one at a time until well combined.
- Add vanilla, lemon extract, and lemon zest, beating until combined.

- In a separate bowl, sift together the flour, cream of tartar, and baking powder.
- In another small bowl, drizzle lemon juice over the freeze-dried strawberries and stir to let the strawberries start to rehydrate.

- Add flour mixture, one cup at a time to the butter and sugar mixture.
- Blend each addition well before adding the next.
- Remove half of the dough and set aside.
- Mix in red food coloring to the remaining dough until the color is well combined.
- Stir strawberries to make sure they are well hydrated and roughly chop to pieces the size of chocolate chips.
- Then by hand, gently mix the strawberries into the dough, being careful not to overmix.

- Pre-heat oven to 350°F. Line baking sheets with parchment paper.

- Carefully fold the yellow and red dough together to create a swirled appearance.
- Shape the dough into 1-inch balls and roll in white sparkling sugar.
- Place on baking sheet 2 inches apart to allow for spreading.
- Bake 12-14 minutes until edges are firm.
- Cool for at least 5 minutes on the baking sheet, then transfer to wire rack to cool completely.
- Serve and enjoy!