

VALENTINE STRAWBERRY BISCUIT COOKIES

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 30 cookies

¾ cup chopped fresh strawberries
2 cups all-purpose flour
½ cup granulated sugar
2 teaspoons baking powder
½ teaspoon salt
½ cup unsalted butter, cold and cubed
1/3 cup whole milk, cold
1 large egg, cold
1 teaspoon pure vanilla extract
optional – coarse sugar for topping

Icing:
¾ cup confectioner's sugar
2 tablespoons milk or heavy cream
¼ teaspoon pure vanilla extract
optional – 1 heaping tablespoon strawberry jam

Instructions:

- Strawberries: chop the strawberries into small bite-sized pieces and gently blot them with a towel to rid some moisture (the wetter the berries are, the more difficult they are to combine with the dough). Freeze the fresh chopped strawberries as you prepare the other dough ingredients – the colder the better.
- Whisk the flour, sugar, baking powder together in a large bowl
- Add the cubed butter and cut into the dry ingredients with a pastry cutter or your hands until coarse crumbs form
- Whisk the milk, egg, and vanilla extract together in a small bowl
- Pour over the flour/butter mixture
- Using a large spoon or rubber spatula, fold everything together until just about combined
- The dough will be thick and sticky – avoid overworking the dough
- Carefully work in the cold strawberries (do not over-mix, which will turn the dough slimy) If the strawberries won't combine into the dough at all and that's ok – they can be added to the dough balls when you shape the cookies before baking
- Cover the dough and chill in the refrigerator for at least 45 minutes and up to 1 day
- Preheat oven to 375 degrees F and line two large baking sheets with parchment paper
- Using a tablespoon or medium cookie scoop, shape the dough into balls about 1 ½ tablespoons each pressing any strawberries that have not stuck to the dough into the tops of the cookie dough balls
- Arrange 3 inches apart on the prepared baking sheets
- If desired for delicious crunch, sprinkle each dough ball with coarse sugar
- Bake the cookies for 15-16 minutes then transfer to a wire rack to cool completely before icing
- Icing: whisk confectioner' sugar, 2 tablespoons of milk/heavy cream, and vanilla extract together in a small bowl (add more milk/heavy cream to thin out, if necessary.) If desired for light strawberry flavor, whisk in strawberry jam. Sprinkle over cookies.
- Cookies stay fresh covered at room temperature for up to 1 day or in the refrigerator for one week