

Strawberry Shortcake Cookies (Vegan)



Ingredients

2 cups flour
½ tsp salt
½ tsp baking powder
¼ tsp baking soda
½ cup vegan butter, softened
2/3 cup packed brown sugar
1/3 cup sugar
½ cup unsweetened applesauce
1 tsp vanilla extract
2 tsp strawberry extract
5-6 drops red food coloring
10 golden oreos, chopped
0.6 oz freeze dried strawberries
2/3 cup vegan white chocolate chips

Utensils

Measuring cups and spoons
Whisk
Mixing bowl
Stand or hand mixer
Baking sheet
Parchment paper
Oven mitt



Recipe Instructions

Step 1: Dry Ingredients

Whisk together flour, salt, baking powder, and baking soda.

Step 2: Cream Butter

In a stand mixer with the beater attachment or with a hand mixer, beat together the butter and both sugars for 4-6 minutes.

Step 3: Finish Mixing

Add applesauce, red food coloring, and both extracts then beat just until combined.

Pour dry ingredients in and beat just until combined.
Do not overmix.

Step 4: Fold & Chill

Fold in the golden oreos, freeze dried strawberries, and white chocolate chips.

Scoop 12 cookies onto a parchment lined baking sheet and put in the fridge for 30 minutes. Preheat oven to 375°

Step 5: Bake

Bake cookies in a 375° oven for 10-14 minutes.

Remove and let cool for about 15 minutes to set.

Step 6: Enjoy!

Enjoy!!

These cookies are best kept in an air tight container.



Scan this QR code with your phone to view our Easy Eats for Every1 YouTube Channel!

Kitchen Safety Tips:

Always use an oven mitt!