

## **Strawberry Vanilla Shortbread Cookies**

<http://userealbutter.com/2018/11/28/strawberry-vanilla-shortbread-cookies-recipe/>

8 oz. unsalted butter, room temperature  
1 cup (3.5 oz. or 100g) powdered sugar  
2 vanilla beans, split and seeds scraped  
1 tbsp vanilla extract  
1 tbsp Grand Marnier or orange liqueur  
2 cups (9 oz. or 260g) all-purpose flour  
1/4 tsp sea salt  
1 cup (4 oz. or 115g) chopped dried strawberries (recipe below) or 1 cup freeze-dried strawberries

Beat the butter with a paddle attachment until smooth. Add the powdered sugar to the butter and beat on medium speed until blended. Add the vanilla bean seeds (use the pods for something else), vanilla extract, and Grand Marnier to the butter mixture and beat until incorporated. Mix the flour and salt into the butter mixture until the flour is absorbed and no dry flour remains. Stir the chopped strawberries into the dough. Scrape the dough into a gallon-size ziploc bag and roll flat with a rolling pin until the dough fills the bag in an even layer. Seal the bag and refrigerate for at least an hour.

Preheat oven to 325°F and line your baking sheet(s) with parchment paper. When the dough is chilled, peel off the plastic and slice the dough into desired shapes (quadrilaterals are most efficient) or use a cookie cutter (circles show the least deformation) and re-roll scraps to use again. Arrange your raw cookies 1.5 inches from each other on the baking sheet and dock them (prick them) with a fork three times across each cookie. Bake 16-20 minutes (18 minutes worked well for me) until the bottoms are golden. Remove from oven and let cool on a cooling rack. Makes about 36 2-inch round cookies or 42 1.5-inch square cookies.

### **chewy dried strawberries**

4 lbs. ripe strawberries  
1/2 cup lemon juice  
1/2 cup water

Hull, wash, and halve the strawberries. Drain in a colander. Pour the lemon juice and water into a large bowl. Place strawberries in the bowl until full, but still covered by the lemon water. Let sit for 5 minutes. Remove the strawberries from the lemon water and set in a strainer over a bowl (to catch the excess lemon water). Pat the strawberry pieces with a paper towel then arrange in a single layer on your dehydrator tray. Repeat for the rest of the strawberries. Dehydrate on lowest setting (95°F on my Excalibur) for 12-24 hours until the strawberries reach desired texture. It takes me about 24 hours to get them chewy and slightly soft in an arid environment. It will require more time if you live in a humid climate or want your strawberries to be crisp. Chewy works for what I want in the cookies. I store them in an airtight bag in the freezer to prevent spoilage. My yield was about 2-3 cups dried strawberries for 4 pounds of fresh fruit.