

A Recipe From *ti & kido*

Chocolate Covered Strawberry Cookies

Ingredients:

- ½ cup butter, softened
- ½ cup sugar
- ½ cup brown sugar
- 1 large egg
- 1 teaspoon vanilla
- 1 cup flour
- ½ cup + 2 Tablespoons cocoa powder
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 2 Tablespoons milk
- ¾ cup chocolate chips
- 1 ½ cups freeze dried strawberries



Instructions:

1. Cream together the butter and sugars. Add egg and beat until well combined.
2. Add milk and vanilla, and beat to combine.
3. Add dry ingredients (but not the chocolate chips or strawberries!) and mix until a thick, chocolate dough has formed.
4. Add the chocolate chips and strawberries and stir just enough to incorporate them in the dough. Excessive mixing will pulverize the strawberries.
5. Scoop the cookies out on a parchment sheet, and freeze the unbaked cookies for at least 30 minutes.
6. Place frozen (or nearly frozen) cookies on a parchment lined cookie sheet, and bake at 350 degrees for 10 minutes (or 325 convection for 9-10 minutes).
7. Let cool completely before attempting to remove from the parchment sheets.