

# Fluffy Strawberry Cookies with a Creamy Heart



Ingredient	Metric	US
Cream cheese	170 g	6 oz (3/4 cup)
Powdered sugar	30 g	1/4 cup
White sugar	150 g	3/4 cup
Light brown sugar	55 g	1/4 cup, packed
Unsalted butter	225 g	1 cup (2 sticks)
Egg yolk	1	1
Vanilla extract	1 tsp	1 tsp
All-purpose flour	345 g	2 3/4 cups
Baking soda	1 tsp	1 tsp
Salt	pinch	pinch
Dried strawberries	60-70 g	about 1/2 cup, chopped
White chocolate	170 g	6 oz (about 1 cup)

## Instructions

1. Mix cream cheese with powdered sugar, freeze in small mounds for 30 min.
2. Cream butter and sugars with yolk and vanilla.
3. Stir in flour, baking soda, and salt.
4. Fold in dried strawberries and white chocolate.
5. Wrap dough around frozen filling and shape into balls.
6. Chill dough balls while the oven preheats to 175°C (350°F).
7. Bake 13-15 minutes until edges are golden and centers soft.
8. Cool 5 minutes on tray, then transfer to a wire rack.

## Note & Storage

- Freeze cream cheese filling so it stays creamy inside.
- Flour your hands if dough is sticky.
- Slightly underbaked centers are ideal-they set as they cool.
- Dried strawberries work best for flavor and shelf life.
- Fresh strawberries can be used sparingly, best eaten same day.
- Store in an airtight container at room temp for 4 days.
- Freeze up to 1 month; reheat gently to soften.