

MORTON & BASSETT SPICES®

Strawberry Citrus Cookies



- $\frac{3}{4}$ cup unsalted butter, softened
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{2}$ cup white sugar
- 1 teaspoon Morton & Bassett Pure Vanilla Extract
- $\frac{1}{2}$ tablespoon Morton & Bassett Lemon Peel
- $\frac{1}{2}$ tablespoon Morton & Bassett Orange Peel
- 3 tablespoons boiling water
- 2 cups all purpose flour
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 egg
- 2 cups strawberries, diced
- 2 tablespoons turbinado sugar, optional for garnish
- 1 tablespoon lemon and orange zest curls, optional for garnish

Preheat the oven to 350°F. Bloom the citrus peels by combining M&B Lemon Peel, M&B Orange Peel, and 2 tablespoons boiling water in a small bowl. Gently mix and let hydrate for 5-10 minutes, or until all the water has hydrated the peels. In a large bowl, add butter and both sugars. Mix until fluffy, then add egg and M&B Pure Vanilla Extract. Continue to mix until incorporated. Add flour, baking soda, baking powder, and salt into the bowl, mixing until a soft dough has come together. Gently add strawberries and bloomed citrus peels into the bowl, softly folding them into the dough. Using a cookie or ice cream scoop, form balls and set on a parchment lined baking sheet. Cookies will spread - we recommend 6 cookies per standard baking sheet. Bake for 15-20 minutes, until the center is no longer visibly soft and doughy. Let cool and rest for 5 minutes. Top the cookies with turbinado sugar and zest curls.

Servings: 8 | Time: 1 hour



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