

## **Linda's Strawberry Meltaways**

The key ingredient is freeze-dried strawberries, available at Trader Joe's. They are very light, like styrofoam. The package almost feels empty! Any other freeze-dried fruit from TJ's, such as cherries, blueberries, and mangoes, can be substituted. IT WON'T WORK with regular dried fruit like raisins, cranberries, apricots, etc.

3/4 cups unsalted butter (1-1/2 sticks) at room temperature  
1-1/4 cup confectioner's sugar, divided  
1/4 teaspoon salt  
1 tablespoon lemon juice  
2 teaspoons vanilla extract  
6 tablespoons ground freeze-dried strawberries or other fruit, ground to a powder in a food processor, divided  
1-3/4 cups all-purpose flour

Cookie dough:

In a mixer, or by hand with a stiff spatula, mix butter, 1/2 cup confectioner's sugar, salt, lemon juice, and vanilla until creamy and combined.

Add 3 tablespoons strawberry powder and mix until distributed.

Add flour and mix until it comes together into a soft dough.

Divide dough into 2 portions. Roll each on a sheet of parchment or wax paper into a log 10 inches long, wrap in the paper. Chill the 2 wrapped logs in the refrigerator for at least 3 hours.

Coating:

Sift together the remaining 3/4 cup confectioner's sugar and 3 tablespoons strawberry powder.

Baking:

Preheat the oven to 350 degrees. Line 2 cookie sheets with parchment paper.

With a very sharp knife, trim a little slice off the ends of each dough log to have a flat end, then slice the logs into about 1/4" thick cookies. Place on parchment-lined cookie sheets 1/2 inch apart and bake for 10 to 12 minutes, just golden on the bottoms.

Finishing:

While cookies are still warm, gently roll in the coating, then return to the sheets or a wire rack to cool completely. Store in an air-tight container.

Best, Linda