

STRAWBERRY SHORTCAKE sugar cookies



1 package 1-2-3 Gluten Free® Lindsay's Lipsmackin' Roll-out & Cut Sugar Cookies
2 cups hulled and diced Strawberries
1 tsp. lemon juice
6 Tbsp. unsalted butter, cut into small pieces (cold not room temperature)
 $\frac{2}{3}$ cup heavy whipping cream
Coarse sanding sugar

- ① Preheat oven to 375° F. Put strawberries in bowl. Pour in lemon juice and carefully toss.
- ② In bowl of food processor, place Sugar Cookie Mix. Add butter and pulse. Add whipping cream. Blend. Remove dough from processor and place in bowl with strawberries and carefully, with a spoon, mix strawberries into dough.
- ③ Using a tablespoon, drop dough onto baking sheet lined with Silicone baking sheet or parchment paper. Space cookies evenly apart. Sprinkle with sugar. Bake until golden brown, approximately 23 minutes. Carefully transfer to wire rack and cool. Cookies are best served immediately or within one day. Enjoy!

