MILK TOFT THUMBPFINT COOKIES

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INGREDIENTS

For the cookies: 2 tbsp NESTLÉ Cremora Original 1¾ cups self-raising flour 2 tbsp custard powder Pinch of salt ½ cup (120g) margarine, softened ⅓ cup (80g) castor sugar 1 egg

For the milk tart filling:

tbsp NESTLÉ Cremora Original
tin NESTLÉ Full Cream Sweetened Condensed Milk
egg
tsp corn flour
tsp ground cinnamon, plus extra for dusting

METHOD

For the cookies:

- 1. Preheat the oven to 180°C and line a baking tray with baking paper.
- 2. In a small bowl, combine the NESTLÉ Cremora Original with 4 tablespoons of hot water and mix until smooth and lump-free. Set aside.
- 3. Sieve the flour into a medium sized bowl, add in the custard powder and salt and whisk to combine.
- 4. In a large bowl, use an electric mixer to beat the margarine and sugar together until light and fluffy. Add in the egg and the NESTLÉ Cremora Original mixture and beat until combined.
- 5. Add in the flour and custard mix and fold until combined. Once the dough comes together, shape it into a ball, cover it in cling film and refrigerate for about 1 hour while you prepare the custard filling.

For the milk tart filling:

- 6. In a large, microwavable bowl, whisk the NESTLÉ Cremora Original together with ³/₄ cup of lukewarm water until smooth and clump free. Add in the NESTLÉ Full Cream Sweetened Condensed Milk, the egg and corn flour and whisk until well combined.
- 7. Microwave on medium heat for 3 minutes, then remove the bowl from the microwave and whisk to prevent lumps from forming. Microwave again for 3 minutes. Remove the bowl from the microwave and whisk. Microwave for 1 more minute, remove the bowl from the microwave and whisk to ensure that the mixture is smooth and lump free.









- 8. Add in ¼ teaspoon of ground cinnamon powder and stir, ensuring that the cinnamon is evenly distributed in the mixture. Cover the bowl of custard with cling film so that the cling film is gently touching the top of the custard and set the bowl aside for 10 minutes to cool slightly. *Chef's Tip: Cling film prevents a skin from forming!
- 9. Remove the cookie dough from the refrigerator and divide it up into 40 evenly sized balls. Lay the balls out onto the baking tray, an equal distance apart. **Chef's Tip: The cookies spread quite a bit so try not to pack them on top of each other.*
- 10. Using the back of a small, greased measuring spoon, press indents into the centre of each dough ball to make a "thumbprint". **Chef's Tip: Use your thumb if you do not have a measuring spoon.*
- 11. Spoon the cooled custard filling into each indent, filling it to the top. Place the biscuits in the oven and bake for about 20 minutes, until the cookies are a light, golden brown colour.
- 12. Remove the cookies from the oven and transfer them to a wire rack to cool completely. Once cool, use a sieve to lightly dust the cookies with the remaining cinnamon powder.
- 13. Place the cookies on a plate to serve and ENJOY!











