

MILK TART THUMBPRINT COOKIES

Makes 40

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:

1 tbsp NESTLÉ Cremora Original

¼ tin NESTLÉ Full Cream Sweetened Condensed Milk

1 egg

1 tsp corn flour

1 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 ¾ 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.

