

THUMBPRINT STRAWBERRY COOKIES

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If it's pink and heart shaped, I'm making it because sometimes, self love is just baking yourself something pretty!

Serving: 7 cookies

Prep Time: 60 minutes

**Cook Time: airfryer: 10 min
oven: 15 min**

Ingredients:

Strawberry Compote

- 1 cup strawberries, chopped
- 2 tbsp sugar
- splash of water, if needed
- juice of 1/2 lemon, avoid if strawberries are tart

Cookie

- 2 tbsp softened butter
- 1 tbsp milk
- 1/4 tsp vanilla essence
- 2 tbsp powdered brown sugar
- 1/2 cup all purpose flour
- 1 tbsp cornstarch
- 1/8 tsp baking powder
- 2 tbsp sprinkles
- 2 tbsp white chocolate chips
- powdered sugar, for topping

Directions:

- Chop the strawberries and add them to a pan with sugar. Simmer for 10 to 15 minutes until the strawberries break down and the mixture thickens. Let it cool completely before using.
- In a bowl, whisk together softened butter, powdered brown sugar, milk and vanilla until smooth and slightly fluffy.
- Fold in flour, baking powder and cornstarch until a soft dough forms. Mix in the sprinkles and white chocolate.
- Cover and chill in the refrigerator for atleast 30 minutes to 1 hour.
- Roll out the cold dough on a lightly floured surface and cut out circles. Place them on a parchment lined baking tray.
- Use your thumbs to press a heart shape into each cookie. Cover and chill for another 15 minutes.
- Preheat the oven to 170°C. Take out the chilled cookies and fill the heart indents with cooled strawberry compote using a piping bag or a spoon.
- Bake for 12 to 15 minutes until the edges are lightly golden. You can also airfry these at 170°C for 7-10 minutes. Let them cool completely.
- Dust with powdered sugar once completely cooled. and enjoyy!