

Center filled Cookies Recipe

Ingredients

- Refined flour aka maida - 1.5 cups
- Butter - half cup
- Baking powder - 1 teaspoon
- Powdered Sugar - half cup (or 3/4 cup, as per taste)
- Vanilla essence - 1 tspn
- Jam
- Shredded Chocolate compound
- Milk - 2-3 tbspn

Method

- Mix Butter and Sugar in a bowl
- Beat them with a hand/electric beater till light and fluffy
- Mix the flour and baking powder through a sieve into the creamed butter and sugar and try and bring everything together
- Do not Knead the dough, just bring everything together, if it is dry and crumbly and some milk one spoon by one spoon, to get a soft dough
- Make 30 gm balls of the dough. Should give you around 11-12 balls
- Press the ball to make a cavity that can be filled up with Jam/-chocolate.
- Fill in about 5-6 gms of Jam/chocolate in each cavity and close all sides.
- Smoothen all sides and make a cookie and keep it in a preheated oven for baking.
- The oven needs to be preheated @ 180 degrees for 10 mins and the cookies need to be baked @ 180 degrees for 12-15 mins.
- Cool the baked cookies on a cooling rack and store them in an airtight container after completely cooled.

