

Strawberry Pop Tart Cookies

Serving size: 6

Calories per serving: 268

Ingredients:

1/2 cup butter softened
1/3 cup granulated sugar
3 tablespoons brown sugar
1 egg at room temperature
2 teaspoons butter vanilla emulsion Use regular vanilla instead if you don't have this but I highly suggest you grab a bottle.
1 & 1/2 cup all purpose flour
1/4 teaspoon salt
3/4 teaspoon baking powder
1/3 cup strawberry jam
1/3 cup white chocolate or white candy melts for a whiter look
1 & 1/2 tablespoon oil unflavored, vegetable, canola, or coconut oil
red sprinkle for topping



Directions:

Make the sugar cookie base

Preheat the oven to 350F then line a baking sheet with parchment paper and set it aside.

Using the Bosch mixer with the whips cream the butter, granulated sugar, and brown sugar together until smooth and creamy.

Whisk in the egg, the butter vanilla emulsion, butter flavoring (optional), and mix until combined.

Change to the cookie paddles and mix in the flour, baking powder, and salt until the flour mixture disappears. Don't overmix your dough. Then using a large cookie scooper scoop out 6 equally sized cookie dough balls.

Use the back of a 1 tablespoon measuring scoop, make an indentation in the cookie then fill with about 1/2 tablespoon of strawberry jam. Seal the edges carefully, then gently roll the cookie dough into a ball. Place on the baking sheet, then repeat the process.

Bake the cookies for 10 minutes, and let the cookies cool down on a cooling rack before topping with the melted white chocolate and oil mixture. Add sprinkles and enjoy.

Make the topping

Microwave the white chocolate and the oil in a microwave-safe bowl, stir every 30 seconds, then microwave again until fully melted.