

PREP: 25 min
COOK: 20 min
SERVES: 6-8

Strawberry Yo-Yos

These classic tuckshop cookies are such a blast from the past! Filled with delicious sweet strawberry cream, they're such a treat.

Ingredients

Cookies

80g softened butter

1/3 cup (75g) caster sugar

2 tbsp (40ml) milk

1 teaspoon Queen Organic Vanilla Bean Paste

1 ½ cups (225g) self raising flour, sifted

1/3 cup (40g) custard powder, sifted

Icing

Dr. Oetker Royal Icing

1 tsp Queen Strawb'ry & Cream Flavour for Icing

1-2 drops Queen Rose Pink Colouring

Method - Cookies

STEP 1

Preheat oven to 180C (fan forced). Line two baking trays with non stick baking paper.

STEP 2

Place the butter and sugar in a large bowl and beat with electric beaters until light and fluffy. Beat in the milk and Queen Vanilla Bean Paste.

STEP 3

Add the sifted flour and custard powder and mix with a large metal spoon to form a soft dough.

STEP 4

Roll teaspoonfuls of dough into balls and place on the baking trays, pressing slightly to flatten. Allow room for spreading. Refrigerate for 30 minutes.

STEP 5

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Method - Cookies

Bake the cookies for 15-20 minutes, then cool completely on a wire rack.

Method - Icing

STEP 1

Meanwhile place the Dr. Oetker Royal Icing in a bowl and gradually stir in enough cold water to form a firm paste. Add the Strawb'rry & Cream Flavour for Icing and 1-2 drops Rose Pink Colouring. Stir until the colouring is evenly mixed through the icing. If too much water is added to Royal Icing mixture and it is runnier than a firm paste, just stir in a little sifted icing sugar.

STEP 2

When the cookies are cooled, take pairs and sandwich together with the pink icing mixture.

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