

STRAWBERRY SANGRIA TUMBPRINT COOKIES

There's only one thing more charming than Thumbprint Cookies, and that's Thumbprint Cookies with our Strawberry Sangria Jam. Serve them with tea or gift them. They melt in the mouth and are sure to melt anyone's heart!

Ingredients

500g self raising flour

250g butter

3/4 cup warm milk

230g ground sugar

1 tsp baking powder

1 jar jars of goodness strawberry sangria jam

Method

1. Cream butter and sugar until light and fluffy.
2. Add remaining ingredients to bind into a soft dough by adding milk gradually.
3. Using a small cookie scoop, scoop 1" balls onto a prepared baking sheets. Press a thumbprint into centre of each ball, 1/2" deep and fill with a small dollop of Jars of Goodness Strawberry Sangria Jam.
4. Bake in preheated oven at 200C until golden brown.