



OVO CRUNCHY COOKIE CUPS



PREPARING OVO CRUNCHY COOKIE CUPS

INGREDIENTS

Filling

12 tsp Ovomaltine
Crunchy Cream

Dough

100 g butter, softened
80 g brown sugar
50 g icing sugar
1 egg
220 g flour
Pinch of salt
½ tsp baking powder

Line a small baking tray or a plate with baking paper. Spoon 12 teaspoons of Ovomaltine Crunchy Cream onto the baking paper, leaving a gap between them, then freeze for at least an hour.

Preheat the oven to fan 180 °C. Grease a 12-hole muffin tray with a generous amount of butter.

In a bowl, use an electric whisk to cream the butter and sugar for two minutes.

Add the egg and continue whisking to form a smooth mixture.

Mix the flour with the salt and baking powder, and gently add it to the mixture, using a spatula. Quickly bring the dough together with your hands.

Divide the dough into 12 equal balls.

Remove the Ovomaltine Crunchy Cream from the freezer.

Flatten a ball of dough. Put a frozen ball of Ovomaltine Crunchy Cream on top, cover completely with the dough and roll back into a ball. Then, put the ball into one of the muffin holes, making sure not to press the ball of dough down. Repeat this step for all the balls of dough.

Bake the cookies in the oven for 10 to 12 minutes, until they are golden brown.

Then, let the Ovo Cookie Cups cool in the tray for around 15 minutes. Next, carefully loosen the edges of the cookies with a knife and carefully remove them from the muffin tray.

Let them cool on a cooling rack or enjoy the Ovo Cookie Cups when they're still warm.