

Condensed Milk Cookies

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Original recipe and notes at www.devamadeo.com



Details:

Yield: 14 to 16 cookies

Total time: 30 minutes

Active time: 10 minutes to make the cherry compote, 5 minutes to make the cookie dough.

Baking time: 10 minutes

Equipment: Large mixing bowl, baking tray, parchment paper, cookie scooper

My Prep:

Ingredients:

Cherry Compote:

- Cold water - $\frac{1}{4}$ cup, 62g
- Cornstarch - 1 TBSP, 10g
- Lemon juice - 2 TBSP/28g
- Cherries, whole and pitted - 2 cup, 400g
- Natural granulated sugar (cane sugar) - 4 TBSP, 56g

Condensed Milk Cookies:

- Natural granulated sugar - $\frac{1}{4}$ cup
- Lemon zest (optional) - about 1 TBSP, the zest of 1 large lemon, divided
- Butter, softened - 13 TBSP, 180g

Steps:

Cherry Compote:

Mix the $\frac{1}{4}$ cup/62g of cold water and the 1 tablespoon/10g of cornstarch until dissolved. If using frozen cherries, combine the 2 tablespoon/28g of lemon juice with these.

Add the previous mixture to a small pot. Place in the 2 cup/400g of cherries, the lemon juice (if you haven't added in the step before) and the 4 tablespoons/56g of sugar. Gently mix and let it boil, then cook for 5 extra minutes, until you see the fruit is breaking and the liquid is thickening. Retire from heat and let it cool.

After cooled down, use an immersion blender to break down the fruit until smooth. Very small pieces of fruit is ok.

- Sweetened condensed milk - $\frac{1}{2}$ cup, 154g
- Vanilla extract (optional) - $\frac{1}{2}$ Tsp
- All-purpose flour (preferably unbleached) - 2 cups, 270g
- Pinch of salt
- Confectioner's sugar to dust after baked - about $\frac{1}{4}$ cup/28g

My recipe highlights:

Extra notes:

Condensed milk cookies:

Preheat oven to 350°. Line with parchment paper or a silicon mat a baking sheet.

Rub the $\frac{1}{4}$ cup with half of the lemon zest for about a minute and set aside. If not using lemon zest, just leave the sugar in a small bowl or plate to roll the cookies dough later.

With a silicon spatula, mash the 13 tablespoons/180g of butter just to make it smooth. Pour the $\frac{1}{2}$ cup/154g of sweetened condensed milk, the $\frac{1}{2}$ teaspoon of vanilla and the remaining lemon zest (if using) and mash everything up and then mix until small lumps of butter. Add the 2 cups/270g of flour and the pinch of salt and stir to combine. When everything is well incorporated start pressing the dough to make it loosely compact.

Take about 1 tablespoon of the dough and roll it to make a ball. Roll that dough ball through the lemon zest sugar. Place ball in the baking sheet and press it down using a flat-bottom utensil until it's about $\frac{1}{4}$ " thick. With your fingers perfect the rounded shape. Using your thumb press the cookie in the center diagonally to make half of the heart, then repeat with your other thumb to press the other side. Use your index fingers to refine the heart shape.

Bake for 9 to 10 minutes, until deep golden yellow in color. Edges can be a bit darker. Let them cool down completely in the baking sheet.

Dust confectioner's sugar on top of the cookies. Transfer blended cherry compote to a pastry bag or large Ziplock bag and cut the tip. Fill the heart shaped hollow. Use a chopstick or toothpick to bring compote to the edges and refine the shape.

Cookies are ready to eat!!

Take a snap and tag me!! [@devamadeo](#)

