Milla McLachlan - cookie recipe

**Hertzoggies with a twist**

About 6 doz 1.5 inch cookies

**Ingredients**

Base:

224 g Butter

60 g Fine sugar

2 Egg yolks

1 t Vanilla

200 g All Purpose flour

160 g Breader Together Cookie base

½ t Salt

Filling

140 g Dried Cherries

120 g Dried Cranberries (sweetened)

Dried Blueberries

2 Rooibos Chai teabags

2 c Water

2 Strips lemon rind

2 T honey

Topping

4 egg whites

200 g fine sugar

160 g unsweetened shredded coconut

**Method**

Base

1. Cream the butter and sugar in a stand mixer
2. Add the egg yolks and vanilla
3. In a separate bowl, whisk the flour, BT base and salt together
4. Add and mix on low until the dough starts coming together
5. Form the dough into two disks, wrap in parchment paper and store in a container or plastic bag in the fridge until ready to bake (can be stored overnight).

Filling

1. In a medium bowl, steep 2 rooibos chai teabags in 2 cups of boiled water for about 5 minutes. Remove teabags.
2. Add the dried fruit and leave for at least 30 min to soften.
3. Strain the tea from the fruit into a 2-cup measuring cup. Add water to the 2-cup mark.
4. In a small saucepan, bring the tea to a boil.
5. Add honey and lemon rind, then add the fruit.
6. Simmer gently until the water is fully absorbed and the fruit is soft.
7. Leave to cool.
8. Use a food mill to create a smooth, spreadable fruit mixture.
9. Keep covered in the fridge until ready to assemble.

Topping

1. Beat the egg whites until soft peaks begin to form
2. Add the sugar, continue to beat at high speak until stiff peaks form
3. Gently fold in the coconut.

Parbaking

1. Heat the oven to 400F.
2. Grease silicone mini muffin tins and place on a metal cookie sheet
3. Roll out the base between two sheets of parchment paper, to a ¼ in thickness.
4. Use a 1.5 inch cookie cutter to create disks for the cookie-base.
5. Place in the greased muffin tins.
6. Parbake for 10 min
7. Lower the oven temperature to 375 degrees.

Assembly

1. Once the base is out of the oven, place ½ t of filling on each disk.
2. Pipe the meringue topping on top, covering the jam and base completely.

Bake

1. Bake for 10 min at 375, then lower the oven temp to 325 for another 20 min. If the meringue starts becoming too dark, tent with foil.
2. Leave cookies to cool for ten minutes in the pan on a wire rack
3. When cool enough to handle, gently push each cookie out of the pan from the bottom.
4. Cool completely on a wire rack.

**Notes:**

I pulse regular cane sugar in a food processor to make ‘fine’ sugar.

I prepared the dough and filling in advance. Leave the dough out of the fridge for at least 30 minutes before starting to bake.

The meringue is best prepared just before assembly

I use a large piping nozzle (coconut gets stuck in the smaller nozzle heads). Using a spoon can also work, but piping is easier and neater.

I tested using metal and silicone mini-muffin pans - ended up used silicone pans - easier to remove the cookies from the tin.