



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.

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## Method - Cookies

### STEP 5

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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