

Strawberry Cream filled Chocolate Thumbprints

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Ingredients:

2 eggs, room temperature
1 stick butter, softened
1 stick margarine, softened
½ cup brown sugar
2 TBSP chocolate syrup
2 cups flour
2/3 cup baking cocoa

½ of a 7 oz jar of marshmallow crème
1/4 cup seedless strawberry jam
1/2 tsp strawberry extract

Directions:

*NOTE: We're only using the yolks in this recipe, with one more egg white you can make my Strawberry White Chocolate Chip Meringues. RECIPE HERE:

<https://www.bakinginatornado.com/2013/04/its-conspiracy.html>

*Separate the eggs and beat the egg yolks with the butter, margarine, brown sugar and chocolate syrup until smooth. Mix in flour and baking cocoa. Refrigerate the dough for at least an hour.

*Preheat oven to 350 degrees. Cover baking sheets with parchment paper.

*Form the dough into approximately 1-inch balls and place on the baking sheets.

*Make an indentation into the center of each cookie, making sure you don't go all the way through.

*Bake for 12 minutes. Remove from oven and, using the bottom of a wooden spoon, press the centers gently to reform the indentation. Cool completely.

*Whisk together the marshmallow creme, strawberry jam and strawberry extract. Spoon about 1 tsp into the indentation of each cooled cookie.