

GEOMETRIC HEART BUTTER COOKIES

(from The Bewitching Kitchen, adapted from several sources)

240g unsalted butter, at room temperature

140g powdered sugar

2 egg yolks

2 tsp vanilla extract

260g flour

20g cornstarch

1/2 tsp salt

Candy melts or compound chocolate of your choice, white and pink

sprinkles for decoration

Diamond dust pump

Mix the flour with cornstarch and salt in a medium bowl. Reserve. Add the butter to the bowl of a KitchenAid type mixer, and using the paddle attachment, mix it for a couple of minutes until soft and creamy. Add the powdered sugar, mix on low, then increase the speed to medium and mix for a couple more minutes. Add the egg yolks and vanilla. Mix until all is incorporated, then add the reserved flour mixture.

Mix until all flour is incorporated and there are no dried bits anywhere. Fill the cavities of the mold with the cookie dough, 3/4 to the top, making sure to allow a little space for expansion. Ideally, you want the cookie to bake flush with the top of the mold.

Bake at 325F until the cookies are set in the center, that might take about 20 minutes. Let the cookies cool completely over a rack. If you want to be extra safe, place the cool mold in the freezer for 5 to 10 minutes before un-molding.

Remove the cookies, wash the molds and use them to melt compound chocolate and do the final coating and decoration.