

White Chocolate Valentine Cookies



3 cups all purpose flour
3/4 teaspoon baking powder
1/4 teaspoon salt
1 cup butter, softened
1 cup sugar
1 egg, beaten
1 tablespoon milk
pink or red paste food coloring

Powdered Sugar for rolling out
dough

Frosting
White Chocolate Bar, melted
Disposable pastry bag

Directions:

1. Preheat oven to 375°.
2. Sift together flour, baking powder, and salt. Set aside.
3. Place butter and sugar in the bowl of a standing mixer and beat until light in color.
4. Add the desired amount of pink or red food coloring, egg and milk and beat to combine.
5. Chill the dough for at least 2 hours.
6. Lightly dust your work surface with the powdered sugar. Roll the dough out to approximately 1/4" thickness. Cut out with heart cutters.
7. Place the cookies on a parchment covered cookie sheet, and bake at 375° for approximately 7 - 8 minutes, until the cookies are set but not brown.

8. Let cool thoroughly.
9. Melt the white chocolate bar in a double boiler and pour into the disposable pastry bag. Snip the tip off the bag.
10. Use the bag to decorate the cookies as desired. If the chocolate starts to harden in the bag, microwave it on low for 10 seconds at a time to re-soften it.
11. Allow chocolate to set before eating or packaging.