Ginger Thumbprint Pawpaw Cookies (Vegan)

Ingredients

For the Ginger Cookies

- ½ cup vegan butter
- 1/3 cup granulated sugar
- ½ tsp. vanilla extract
- 1 tbsp. soymilk (or other plant-based milk)
- 1 1/3 cups all-purpose flour
- 2 tsp. powdered ginger
- ½ tsp. baking powder
- ¼ tsp. salt

For the Pawpaw Custard

- ¼ cup soymilk (or other plant-based milk)
- 1 tbsp. cornstarch
- ½ cup pawpaw, blended into a puree
- 1 tbsp. granulated sugar

Steps

1. Start with your ginger thumbprint cookies. Preheat the oven to 350°F (175°C), and get a large baking sheet ready. In a stand mixer, beat the butter and sugar until creamy. Add the vanilla extract and 1 tbsp. soymilk and let mix a little, before adding the remaining ingredients. Mix until a smooth batter forms, scraping down the sides as needed.

2. Scoop out about 1.5 tbsp. of dough, and roll it into a round ball. Use your thumb to make a deep well in the center of the ball. Repeat with the remaining dough, so you have roughly 15 cookies. Bake for 15 minutes, and then allow to cool fully.

3. To make your pawpaw custard, take about 1 tbsp. of the soymilk and mix with the cornstarch to create a slurry. Heat the remaining milk in a small pot until warm, then add the cornstarch slurry. Cook, stirring often until the mixture becomes very thick, then remove from the stove. Push the pawpaw mixture through a fine mesh strainer, then add it to the cornstarch along with the sugar. Whisk well to incorporate, and strain the mixture again through a fine mesh strainer for a smoother custard.

4. Once the cookies are cooled, add about ½ tsp. of the pawpaw custard to the center of every cookie. Store in an air-tight container in the fridge, and enjoy.