

# RED VELVET SOFT COOKIES



PT MANUNGGA PERKASA

## INGREDIENTS :

### Ingredients A

- Butter 50 gr
- Margarine 60 gr
- Granulated Sugar 15 gr
- Red Velvet Paste 2 tbsp

### Ingredients B

- Egg Whites 50 gr

### Ingredients C

- **RAFLESIA** Flour 200 gr
- Cornstarch 5 gr
- Baking Soda 3 gr
- Salt 2 gr

## FILLING CHEESE :

- Cream Cheese 125 gr
- Powdered Sugar 25 gr
- Butter 20 gr
- Egg Yolk 1 pieces



## HOW TO MAKE COOKIES :

1. Beat Ingredient A until well combined. Add Ingredient B and beat again until well mixed. Add Ingredient C and mix until combined.
2. Chill the dough in the refrigerator for 15 minutes.
3. Weigh out portions of the dough (30 g each). Add 7 g of filling to each portion. Shape into balls and chill again if necessary.
4. Arrange on a baking sheet. Bake in a preheated oven at 180°C (350°F) for 10-15 minutes.

## HOW TO MAKE FILLING CREAM CHEESE :

1. Beat the cream cheese, powdered sugar, and butter until creamy. Add the egg yolk and beat again until well combined.
2. Chill in the refrigerator if needed. Weigh out 7 g portions.

**Yield: Approximately 15 pieces**

**RECOMMENDATIONS  
FOR FLOUR THAT  
CAN BE USED**

**Cita Rasa Pangan Berkualitas**

