



Orange Butter Cookies

Ingredients :

• BAKUNG Wheat flour	195 grams
• Cornstarch	125 grams
• Powdered Sugar	75 grams
• Milk Powder	25 grams
• Baking Powder	1 grams
• Instant orange flavoring	7 grams
• Egg yolks	2 pcs
• Cold butter	125 grams
• Margarine	50 grams
• Grated orange zest (Sunkist)	2 tsp
• Chocochips (for decoration)	as needed
• Cherries, cut into small pieces (for decoration)	as needed
• Grated cheese (for decoration)	as needed



HOW TO MAKE :

1. Whisk the butter, margarine, powdered sugar, and instant orange flavoring for about 30 seconds until soft. Add the egg yolks and whisk until well combined.
2. Gradually add the sifted wheat flour, cornstarch, milk powder, and baking powder while stirring. Add the grated orange zest and mix well.
3. Put the dough into a piping bag (use a nozzle of your choice) and pipe the dough onto a baking tray lined with a silicone mat. Decorate with chocochips, cherries, and grated cheese as desired.
4. Bake at 170°C with the top heat for about 30 minutes or until fully cooked.
5. Remove from the oven and serve.

Yields approximately 490 grams

**FLOUR
RECOMMENDATION :
BAKUNG FLOUR**

Cita Rasa Pangan Berkualitas

