



WATERMELON COOKIES

Ingredients :

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| • BAKUNG Wheat flour | 175 grams |
| • Margarine | 100 grams |
| • Powdered Sugar | 80 grams |
| • Egg yolk | 1 pcs |
| • Black sesame seeds | as needed |
| • Food Coloring | as needed |



HOW TO MAKE :

1. Lightly whisk the powdered sugar, margarine, and egg yolk until just combined.
2. Add the sifted wheat flour and mix until evenly combined.
3. Divide the dough into 3 parts with a ratio of 2:1:1. Color two parts red, one part green, and leave the last part without coloring.
4. Knead each dough section with a spoon until the colors are evenly mixed.
5. Shape the red dough into a cylinder.
6. Roll out the uncolored dough thinly, then wrap it around the red dough.
7. Roll out the green dough thinly, then wrap it around the previous dough. Wrap in plastic wrap and refrigerate in the freezer for 15 minutes.
8. Slice the dough thinly, arrange on a baking tray, and add sesame seeds for decoration.
9. Bake in a preheated oven until fully cooked.

Makes approximately 600 grams

**FLOUR
RECOMMENDATION :
BAKUNG FLOUR**

Cita Rasa Pangan Berkualitas

