

# PIE SUSU (MILK PIE)



PT MANUNGGA PERKASA

## INGREDIENTS FOR THE CRUST :

• <b>MELATI</b> Wheat flour	60 gr
• <b>BAKUNG</b> Wheat flour	150 gr
• Butter	110 gr
• Powdered Sugar	15 gr
• Egg	1 pcs



## INGREDIENTS FOR THE FILLING :

• Sweetened Condensed Milk	130 gr
• Liquid Milk	100 gr
• Egg Yolks	2 pcs
• Cornstarch	1 tbsp
• Vanilla Extract	½ tsp

## HOW TO MAKE :

1. Filling: Mix all the ingredients, stir well, strain, and set aside.
2. Mix all the crust ingredients and knead until smooth. Divide the dough and press it into pie molds that have been greased with margarine. Press the dough to fit the molds and prick the bottom with a fork.
3. Mix all the filling ingredients and whisk until well combined.
4. Pour the filling into the crusts until they are about 2/3 full.
5. Bake in the oven at 180°C for 25 minutes, or until fully cooked.

**Yields for 12 pieces**

**RECOMMENDATIONS  
FOR FLOUR THAT  
CAN BE USED**

**Cita Rasa Pangan Berkualitas**

