

PIE SUSU (MILK PIE)



PT MANUNGAL PERKASA

INGREDIENTS FOR THE CRUST :

- **MELATI** Wheat flour 60 gr
- **BAKUNG** 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

