

Cheese Butter Cookies



PT MANUNGGA PERKASA

INGREDIENTS:

- **RAFLESIA** flour 250 gr
- Butter 50 gr
- Margarine 100 gr
- Powdered sugar 30 gr
- Egg yolks 2 pieces
- Grated cheddar cheese 80 gr

GLAZE INGREDIENTS:

- Egg whites 50 gr
- Powdered sugar 150 gr
- Lemon juice 1 tbs
- Mocha paste for decoration



HOW TO MAKE:

1. Mix margarine, butter, and powdered sugar in a mixer until well combined.
2. Add the egg yolks and mix well. Then add the grated cheese and mix well again.
3. Add the **RAFLESIA** wheat flour and stir with a spatula until the dough can be kneaded.
4. Roll out the dough, lining it with parchment paper or plastic to prevent sticking, and cut with a cookie cutter.
5. Bake at 160°C for 30 minutes with both top and bottom heat until cooked, then let cool.
6. Glaze: Mix all the glaze ingredients except the mocha paste, and whisk until it thickens. Then, take about 2 tbsp of the mixture and divide it into two bowls. Add more mocha paste to one bowl, mix well, and transfer to a piping bag.
7. Spread the glaze over the cookies, smoothing it out, and then create a design with the mocha glaze.
8. Bake again at 150°C for 10 minutes with bottom heat until the glaze hardens. Be careful not to bake too long as the glaze may turn brown.

Yields 500 grams.

**RECOMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

