

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

