

# UNTIR-UNTIR



PT MANUNGGA PERKASA

## Ingredients:

- |                       |           |
|-----------------------|-----------|
| 1. KANTIL wheat flour | 1000 g    |
| 2. Granulated sugar   | 250 g     |
| 3. Instant yeast      | 2 g       |
| 4. Margarine          | 75 g      |
| 5. Powdered milk      | 50 g      |
| 6. Eggs               | 2 pcs     |
| 7. Salt               | 10 g      |
| 8. Baking powder      | 10 g      |
| 9. Water              | ±120 ml   |
| 10. Vanilla           | as needed |



## How to Make:

1. Dissolve the baking powder, instant yeast, and vanilla. Set aside.
2. Beat the margarine, granulated sugar, and salt until well combined and light in color.
3. Add the eggs and beat for about 5 minutes at medium speed.
4. Add the wheat flour and water mixture, and mix at low speed until well combined.
5. Shape and twist the dough into a rope-like form (as in untir-untir) until all the dough is used. Then fry until golden brown.
6. Untir-untir are ready to serve.

**Yield: 1200 grams**

**Recommended flour  
to use**

**Cita Rasa Pangan Berkualitas**

