

Vanilla Butter Cookies



PT MANUNGAL PERKASA

Ingredients :

1. Raflesia Wheat Flour	500	g
2. Baking powder	3	g
3. Baking Soda	2	g
4. Whole Eggs	2	pcs
5. BOS	140	g
6. Butter	140	g
7. Fine Granulated Sugar	300	g
8. Salt	5	g
9. Vanilla Flavoring	2.5	g



How to Make:

1. Beat the butter, sugar, salt, and vanilla flavoring until the mixture becomes pale and fluffy.
2. Add the eggs one at a time into the butter mixture, mixing well after each addition.
3. Add the sifted Raflesia flour, baking powder, and baking soda, then mix until well combined.
4. Transfer the dough into a piping bag and pipe it onto a baking tray lined with a silicone mat, shaping into rings or flowers as desired.
5. Bake at 180°C (356°F) for 20 minutes or until cooked through.
6. Remove from oven and allow to cool.
7. Ready to serve.

Yield: 1000 grams

**Recommended flour
to use**

Cita Rasa Pangan Berkualitas

