

# JAKOCANG COOKIES



PT MANUNGAL PERKASA

## Ingredients :

Butter, chilled	125 g
Margarine	75 g
Icing sugar	100 g
Egg yolk	1
RAFLESIA wheat flour	275 g
Cornstarch	30 g
Ground ginger	1 tbsp

## Filling Ingredients :

Roasted peanuts, coarsely chopped	100 g
Granulated sugar	100 g
Peanut butter	200 g
Instant coffee	1 tbsp

**Egg wash :** Egg yolk

**Decoration:** Melted dark cooking chocolate 50 g, melted white cooking chocolate 25 g



## Instructions:

1. Filling: Mix all filling ingredients together. Stir well and shape into small balls. Set aside.
2. Beat butter, margarine, and icing sugar for 30 seconds.
3. Add the egg yolk and beat until well combined. Add sifted RAFLESIA wheat flour, cornstarch, and ground ginger. Mix well.
4. Take a portion of dough, flatten it, place the filling in the center, then shape into a ball. Arrange on a baking tray greased with margarine.
5. Bake in a preheated oven at 150°C (bottom heat) for 15 minutes. Brush with egg wash, then bake again at 150°C (bottom heat) for about 15 minutes until cooked.
6. Decorate with melted chocolates.

**Yield: Approximately 600 grams.**

**FLOUR  
RECOMENDATION**

**Cita Rasa Pangan Berkualitas**

