

# CHOCO COOKIES WITH ALMOND



PT MANUNGAL PERKASA

## INGREDIENTS :

Butter, chilled	150 gr
Salt	¼ tsp
Sugar powder	125 gr
Egg yolk	1 pce
<b>RAFLESIA</b> flour	125 gr
Cocoa powder	30 gr
Milk powder	25 gr
Cornstarch	30 gr
Baking powder	½ tsp
Ground almonds	50 gr

## COATING INGREDIENTS :

Chopped sliced almonds	100 gr
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## DECORATION INGREDIENTS :

Dark cooking chocolate	25 gr
White cooking chocolate	25 gr



## HOW TO MAKE :

1. Beat the butter, salt, and icing sugar until light and creamy. Add the egg yolk and beat until well combined.
2. Sift together the wheat flour, cocoa powder, milk powder, cornstarch, and baking powder. Add to the butter mixture along with the ground almonds. Mix until well combined.
3. Take a small amount of dough and shape it into a ball. Roll it in the chopped sliced almonds. Place the balls onto a baking tray lightly greased with margarine.
4. Bake in a preheated oven at 150°C (lower heat only) for about 30 minutes, or until baked through.
5. Once cooled, decorate with drizzles of melted dark and white chocolate.

**Yield: Approximately 580 grams of cookies.**

**RECOMMENDATIONS  
FOR FLOUR THAT  
CAN BE USED**

**Cita Rasa Pangan Berkualitas**

