

CHOCO COOKIES WITH ALMOND



PT MANUNGGA PERKASA

INGREDIENTS :

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|-----------------------|---------|
| Butter, chilled | 150 gr |
| Salt | 1/4 tsp |
| Sugar powder | 125 gr |
| Egg yolk | 1 pce |
| RAFLESIA flour | 125 gr |
| Cocoa powder | 30 gr |
| Milk powder | 25 gr |
| Cornstarch | 30 gr |
| Baking powder | 1/2 tsp |
| Ground almonds | 50 gr |

COATING INGREDIENTS :

100 gr

DECORATION INGREDIENTS :

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|-------------------------|-------|
| 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

