

Raflesia Tea Bag Cookies



PT MANUNGGA PERKASA

INGREDIENTS:

• RAFLESIA flour	280 gr
• Powdered sugar	100 gr
• Milk powder	36 gr
• Cornstarch	25 gr
• Baking powder	1/4 tsp
• Egg yolks	30 gr
• Unsalted butter	150 gr
• Green tea powder	2 tsp
• Heavy cream	15 gr
• Cooking chocolate	50 gr



HOW TO MAKE:

1. Beat the unsalted butter and powdered sugar until pale and fluffy.
2. Add the egg yolk gradually while mixing, then add the heavy cream and mix well.
3. Add RAFLESIA flour, cornstarch, milk powder, green tea powder, and baking powder. Mix until evenly combined.
4. Roll out the dough and shape it into tea bag forms.
5. Arrange on a baking tray greased with margarine or lined with baking paper.
6. Bake in the oven at approximately 180°C for about 25 minutes until lightly golden.
7. Remove from the oven and let cool. Dip half of each cookie into melted chocolate. Decorate with string.
8. Serve.

Yields 400 grams.

**RECOMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

