

# Caramel Banana Cookies with Choco Chip Speckles



PT MANUNGGAL PERKASA

## Ingredients :

RAFLESIA wheat flour	250	gr	
Butter, chilled	125	gr	
Margarine	50	gr	
Salt	¼	tsp	
Caramel syrup	1	tbsp	
Ambon banana, mashed	100	gr	
Egg yolks	2	eggs	
Cornstarch	25	gr	
Milk powder	25	gr	
Baking powder	½	tsp	
Medium-sized chocolate chips	100	gr	



## Topping :

Powdered sugar	35	gr	
Egg whites	200	gr	
Cream of tartar	¼	tsp	
Cooking chocolate, melted	50	gr	

## Instructions :

1. Beat the butter, margarine, powdered sugar, and salt for 4 minutes until soft and creamy. Add the caramel syrup, mashed Ambon banana, and egg yolks. Beat until well combined.
2. Add the wheat flour, cornstarch, milk powder, and baking powder while sifting and mixing evenly. Add the chocolate chips and mix well.
3. Take a small portion of dough, roll it, and shape it like a banana. Place on a margarine-greased baking tray.
4. Bake with bottom heat at 140°C for about 30 minutes until done. Remove and let cool.
5. Topping: Beat the egg whites and cream of tartar until half stiff. Add powdered sugar while beating until fluffy. Add banana essence and yellow coloring.
6. Decorate the cookies with the topping. Make streaks using melted chocolate placed in a triangular piping bag. Let dry.

Yields : untuk 600 grams

REKOMENDASI  
TEPUNG YANG  
DAPAT DIGUNAKAN

Cita Rasa Pangan Berkualitas

