

Bake Stable Lock Cookies



PT MANUNGAL PERKASA

• Ingredients:

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|--------------------------|--------|
| 1. Golden butter | 200 g |
| 2. Margarine | 100 g |
| 3. Egg yolks | 2 pcs |
| 4. Egg white | 1 pc |
| 5. Vanilla extract | 1 tsp |
| 6. Bake-stable chocolate | 35 pcs |
| 7. Milk powder | 50 g |
| 8. DAHLIA wheat flour | 450 g |



How to make :

1. Beat the golden butter, margarine, egg yolks, and egg white until well combined.
2. Add the milk powder and DAHLIA flour mixture. Mix until evenly combined.
3. Wrap the dough in plastic wrap and chill in the refrigerator for one hour.
4. Take the cookie dough and roll it out to a thickness of 5 mm.
5. Place the bake-stable chocolate on top of the dough, then cut according to the size and shape of the chocolate pieces.
6. Arrange on a baking tray lined with parchment paper. Bake at 150°C for 20 minutes.
7. Remove from the oven and serve.

Yield: ± 50 pieces.

**Recommended flour
to use**

Cita Rasa Pangan Berkualitas

