

Cookies Caramel Apel Malang (Cookies Apel Malang).



PT MANUNGGAL PERKASA

• Cookies Ingredients:

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| 1. Butter | 125 g |
| 2. Margarine | 125 g |
| 3. Sugar | 141 g |
| 4. Whole eggs | 2 pcs |
| 5. RAFLESIA flour | 450 g |
| 6. Baking powder | 5 g |
| 7. Grated lemon zest | from 1 lemon |

• Filling Ingredients:

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| 1. Cream cheese | 60 g |
| 2. Sweetened condensed milk | 370 g |
| 3. Blended Malang apple flesh | 100 g |
| 4. Diced Malang apple (small cubes) | 100 g |
| 5. Cookies crumbs | 200 g |



How to make:

1. Cookies: Combine butter, margarine, and lemon zest. Mix until well blended.
2. Add sugar and beat until evenly mixed. Add eggs one at a time, mixing well after each addition.
3. Add the sifted flour and baking powder mixture.
4. Mix until fully combined. Weigh 15 g portions and place them on a baking tray lined with parchment paper.
5. Bake in a preheated oven at 200°C for 20 minutes or until cooked.
6. Filling: Boil the unopened can of sweetened condensed milk for 3 hours until it turns into dulce de leche.
7. Beat the cream cheese until smooth. Add the blended apple and mix well.
8. Add the dulce de leche and mix until combined.
9. Finally, add the cookie crumbs and mix until well combined. The filling is ready to use.
10. Take 2 cookies, make a hole in the center, and fill with the apple dulce sauce.
11. Sandwich the cookies together, then dip them into red and yellow/green colored milk.
12. Coat with fine granulated sugar. Ready to serve.

Yield: ± 30 pieces

**Recommended flour
to use**

Cita Rasa Pangan Berkualitas

