

Cashew Cookies Filled with Salak Jam



PT MANUNGGAL PERKASA

Ingredients:

- | | |
|-------------------------|-------|
| 1. RAFLESIA wheat flour | 300 g |
| 2. Butter, chilled | 250 g |
| 3. Powdered sugar | 150 g |
| 4. Salt | ¼ g |
| 5. Egg yolks | 2 pcs |
| 6. Egg white | 1 pc |
| 7. Cornstarch | 25 g |
| 8. Milk powder | 30 g |
| 9. Baking powder | ¼ tsp |
| 10. Vanilla paste | ½ tsp |



Filling (cook until thick):

- | | |
|-------------------------------------|-------|
| 1. Liquid milk | 50 ml |
| 2. Salak (snake fruit), mashed | 200 g |
| 3. Granulated sugar | 50 g |
| 4. Cashew nuts, roasted and chopped | 50 g |

• Topping:

1. Whole cashew nuts
2. Egg yolk for glazing

How to make:

1. Beat the chilled butter, powdered sugar, and salt for about 1 minute until soft. Add the eggs and vanilla paste, then mix well.
2. Add the wheat flour, cornstarch, milk powder, and baking powder while sifting, then mix until well combined.
3. Take a small portion of the dough and flatten it. Fill with the prepared filling, roll it up, and shape it like a cashew fruit. Place a whole cashew nut at one end.
4. Arrange on a baking tray that has been greased with margarine. Brush the surface of the cookies with egg yolk.
5. Bake with bottom heat at 140°C for about 20 minutes until cooked.
6. Serve.

Yield: 1000 g.

**Recommended flour
to use**

Cita Rasa Pangan Berkualitas

