

Love Velvet Cookies



PT MANUNGGAL PERKASA

INGREDIENTS:

- **RAFLESIA** flour 175 gr
- Powdered sugar 200 gr
- Vanilla powder 1 gr
- Egg whites 150 gr
- Unsalted butter (chilled) 250 gr
- Salt 2 gr
- Red food coloring 1 gr
- Cocoa powder 10 gr



HOW TO MAKE:

1. Beat the butter until soft, then add salt and vanilla powder.
2. Add the egg whites and mix well.
3. Add the powdered sugar and mix until combined.
4. Add the sifted Rafflesia flour and cocoa powder mixture. Mix well.
5. Put the dough into a piping bag.
6. Pipe into heart shapes onto a baking tray lined with baking paper.
7. Bake at 160°C for about 20 minutes until done. Remove and let cool.
8. Spread cream on the bottom side and sandwich with another cookie.
9. Ready to serve.

Yields 400 grams.

**RECOMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

