

Snoopy Cookies

**Green
house**
Your Solution For BARESCA



Cookies

Unsalted Butter	100 g
Icing Sugar	30 g
Potato Starch	125 g
Cake Flour	70 g
GH Vanilla Flavour Powder	1.6 g
GH Chocolate Emulco	1 g
Chocolate Rice	To Decorate
Chocolate Chip	To Decorate

Preparation Time : 30 minutes

Baking Time : 15 minutes

Makes around 25 pcs cookies

Directions:

1. Preheat oven to 170°C. Beat butter and icing sugar till creamy.
2. Add in the icing sugar, potato starch, cake flour and **GH Vanilla Flavour Powder** and cake flour and mix well until it forms dough.
3. Separate into 2 doughs, one is 250gm and another one is 50gm. Mix the 50gm dough with the GH Chocolate Emulco.
4. Measure the vanilla cookies dough into 10gm per each and make it oval shape. Use the chocolate cookies dough to make the ears for the snoopy cookies.
5. Use chocolate rice and chocolate chip to decorate the eyes and nose.
6. Bake in the oven for 15 minutes. Leave to cool and serve.

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