

# Cereal Crispy Crunch

**Green  
house**  
Your Solution For BARESCA



Unsalted Butter	250	g
Castor Sugar	250	g
Salt	½	tsp
Egg	100	g
GH Vanilla Flavour	9.5	g
GH Coffee Flavour	47.5	g
All Purpose Flour	150	g
Baking Soda	½	tsp
Instant Cereal	200	g

*\*Add Emplex with a maximum percentage of 0.5% flour weight for a crispier texture.*

**Preparation Time** : 10 minutes

**Baking Time** : 6 minutes

*Makes around 100~120 pcs (4.5cm diameter), depends on the thickness*

## Directions:

1. Preheat oven to 180°C (356°F) and line baking sheets sheet pans.
2. Beat butter, sugar, and salt till creamy, add in eggs, **GH vanilla flavour, GH Coffee Flavours** and continue to beat until the mixture is light and fluffy.
3. Sift in the flour and baking soda. Add the instant cereal and mix until the mixture form a soft dough.
4. Using moulds or by hand, portion dough balls and flatten according to the thickness of your preference on the sheet pan, and place them around 2 inches apart. *(This recipe is made to 2mm thickness cookies).* Bake each tray for 6 minutes or until the cookies are browned.
5. Remove from oven, and let it cool completely around 10 minutes, before transferring to containers.

**Tips:** *\*The cereal can be substitute by using crushed corn flakes.*

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