

# Snowberry Chocolate Cookies

**Green  
house**  
Your Solution For BARESCA



## Cookies

|                                  |       |
|----------------------------------|-------|
| Unsalted Butter                  | 75 g  |
| Caster Sugar                     | 63 g  |
| Eggs                             | 1 nos |
| Cake Flour                       | 150 g |
| Baking Soda                      | 1 g   |
| Salt                             | 1 g   |
| Dried Cranberry                  | 63 g  |
| White Chocolate Chip             | 63 g  |
| Fresh Milk                       | 9 g   |
| Snow Powder                      | 10 g  |
| <b>GH Vanilla Flavour Powder</b> | 1 g   |
| <b>GH Strawberry Emulco</b>      | 16 g  |

Preparation Time : 30 minutes

Baking Time : 15 minutes

Makes around 40 pcs

## Directions:

1. Preheat oven to 180°C. Beat butter and caster sugar till creamy. Mix the egg with **GH Strawberry Emulco** and gradually add in the egg mixture to the butter and beat till well combined.
2. Sift all the cake flour, baking soda, salt and **GH Vanilla Flavour Powder** into a bowl. Add in the flour mixture into the butter and mix well.
3. Add in the fresh milk, dried cranberry and white chocolate chip. Mix well.
4. Scoop the dough onto the tray and bake for 15 minutes. After bake, decorate with snow powder. Leave to cool and serve.

**Green House Ingredient Sdn. Bhd.**

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