

Sirap Bandung Cookies

Unsalted Butter	125	g
Caster Sugar	125	g
Eggs	40	g
Cake Flour	200	g
Baking Powder	6	g
Cornflakes	44	g
GH Rose Emulco	20	g



1
2
3

Preparation Time:

1 hour

Baking Time:

12 minutes

Makes around 100 pcs

Directions:

1. Preheat oven to 175°C. Line up a tray with parchment paper. Beat the unsalted butter and caster sugar till creamy.
2. Mix the **GH Rose Emulco** with eggs. Add in the egg mixture into butter mixture.
3. Sift in cake flour and baking powder. Mix well.
4. Crush the cornflakes and add into butter mixture to form a dough.
5. Measure each dough 5 grams. Roll into balls. Place on the prepared tray.
6. Bake at 175°C for 12 minutes. Serve well.

Green House Ingredient Sdn. Bhd.

Email: greenhouseflavour@gmail.com

Log on to website: www.greenhouseflavour.com

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