

Rainbow Coco Cookies

Unsalted Butter	126	g
Brown Sugar	60	g
Eggs	26	g
Cake Flour	176	g
Cocoa Powder	30	g
Baking Powder	6	g
Dried Cranberry	16	g
White Chocolate Chips	16	g
GH Chocolate Cinnamon Emulco	8	g



1
2
3

Preparation Time:
1 hour

Baking Time:
12 minutes

Makes around 82 nos

Directions:

1. Preheat oven at 175°C. Line up a tray with parchment paper. Beat the butter and brown sugar.
2. Mix in **GH Chocolate Cinnamon Emulco** into egg. Pour the egg mixture into butter mixture.
3. Sift the cake flour, cocoa powder and baking powder into butter mixture. Mix well.
4. Cut the dried cranberry into small pieces. Add the dried cranberry and white chocolate chips into butter mixture to form a dough.
5. Measure each dough 5 grams and roll in a ball. Place the cookies ball onto the prepared tray.
6. Slightly press down on the cookies ball. Bake at 175°C for 12 minutes.
7. Let it cool down. Melt the white chocolate. Dip the cookies into melted white chocolate. Dip into colourful sprinkles. Let it set on a silicon mat. Serve well.

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