

Inspirasi Juadah

Salted Egg Cornflakes Cookies



Salted Egg
Emulco

Ingredients

- Unsalted Butter 115g
- Caster Sugar 100g
- Salt 3g
- Egg 2nos
-  Salted Egg Emulco 60g
- Cake flour 145g
- Baking powder 3g
- Mini Cornflakes 250g

Instruction:

1. Beat the unsalted butter, caster sugar and salt until creamy.
2. Put in eggs slowly and mix well.
3. Mix **Green House Salted Egg Emulco** and mixed well.
3. Sift in cake flour and baking powder and mix until well combined.
4. Last, add 6tbs of mini cornflakes and stir until well..
5. Put into the tray and bake at 180°C for 10-12 minutes.
Serve into the plate/container and enjoy!

Mari berbuka puasa bersama

 **Green
House**