



RECIPES

DANISH COOKIES



INGREDIENTS

200g	Prima Top Flour
12g	Skimmed Milk Powder
3g	Baking Powder
190g	Unsalted Butter (Softened)
60g	Icing Sugar
1.5g	Salt
30g	Eggs (Beaten)

Make about 40-45 cookies

PROCEDURE

1. Preheat oven to 180°C.
2. Mix and sift flour, skimmed milk powder and baking powder. Set aside.
3. Cream the butter, salt and sugar together until light and fluffy.
4. Add in beaten eggs slowly into mixture till well mixed.
5. Slowly add sifted flour and mix at low speed until combined.
6. Scoop mixture into a piping bag with a star shaped nozzle, lay a piece of baking paper on baking tray and pipe circles with a diameter of 5cm.
7. Bake at 180°C for about 15-18 minutes or until light golden brown colour.