



RECIPES

ROSE BUTTER COOKIES



INGREDIENTS

195g	Prima Top Flour
165g	Unsalted Butter
65g	Sugar
A pinch	Salt
1 no	Egg White
1 tsp	Rose Flavouring
¼ tsp	Red Colouring (optional)

PROCEDURE

1. Mix and sift the Prima Top Flour and salt together. Set aside flour mixture.
2. In a mixing bowl, cream butter and sugar until light and fluffy.
3. Gradually add egg whites on medium speed and mix well.
4. Add flour mixture and mix until combined.
5. Add rose flavouring and red colouring into the batter and mix evenly.
6. Pour the batter into a piping bag with your desired tip. Pipe the cookies onto a baking pan lined with greased parchment paper.
7. Preheat oven to 150-160°C and bake for 15-20 minutes.