



## RECIPES

### CINNAMON RAISIN COOKIES



### INGREDIENTS

400g	Prima Cookie Mix
135g	Butter
30g	Dark Brown Sugar
½ no	Egg
½ tsp	Cinnamon Powder
200g	Raisin

### PROCEDURE

1. Cream the butter and dark brown sugar until smooth and light.
2. Gradually add eggs while mixing at low speed until well-combined.
3. Add in Prima Cookie Mix and cinnamon powder, mix until a rough dough is formed.
4. Stir in raisins. Divide the dough into 15g dough balls and place it on a greased baking paper.
5. Bake at 175°C for 12 minutes or until edges are brown.
6. Cool on a wire rack before serving or storing.