



RECIPES

GOLDEN SMILES



INGREDIENTS

300g	Prima Hong Kong Flour
150g	Caster Sugar
25g	Shortening
2 tsp	Baking Powder
1 tsp	Salt
2 nos	Eggs
150g	Sesame Seeds

Oil For Deep Frying

PROCEDURE

1. Mix flour and all other ingredients into a bowl. Mix the mixture using a paddle attachment to form a dough.
2. Divide the dough into 20g dough balls. Round the dough and roll the dough balls in white sesame seeds. (Less handling of dough ensures better results)
3. Heat oil to 180°C for deep frying and reduce the heat to low.
4. Fry the dough balls until light golden brown and a crack is formed on the dough balls.



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