



RECIPES

KUEH MAKMUR



INGREDIENTS

PASTRY DOUGH

94g	Prima Top Flour
30g	Prima Chakki Atta Flour
15g	Sugar
60g	Ghee

PEANUT FILLING

32g	Ground Peanuts
32g	Peanut Butter
11g	Sugar

PROCEDURE

PASTRY DOUGH

1. Mix and sift Prima Chakki Atta Flour, Prima Top Flour and sugar together.
2. Using a spatula, add ghee and mix until dough is smooth.
3. Roll dough into 8g of dough balls.

PEANUT FILLING

1. Mix ground peanuts, peanut butter and sugar until well-combined.
2. Roll filling mixture into 3g of peanut balls.
3. Make a well in the centre of the dough ball, fill it with peanut ball and seal. Form it into an egg shape.
4. Using a crimper, crimp along the middle of the dough as well as the sides to create a three-dimensional leave pattern.
5. Preheat oven to 170°C and bake for 20-22 minutes or until slightly brown.
6. Once cooled, dust with icing sugar before serving.