



RECIPES

NUTMEG SPICE COOKIES



INGREDIENTS

INGREDIENTS A

200g	Butter
95g	Brown Sugar
120g	Molasses
1	Egg

INGREDIENTS B

300g	Prima Top Flour
10 - 15g	Mixed Spice Powder
20g	Nutmeg Powder
1 tsp	Bicarbonate Soda
½ tsp	Salt

INGREDIENTS C

Egg White
Coarse Sugar

PROCEDURE

1. Mix all of Ingredient B in a bowl and set aside.
2. Whisk butter, brown sugar and molasses till slightly pale and add in egg.
3. Add in the sieved Ingredients B and mix well.
4. Roll dough into logs and freeze the dough till it hardens.
5. Once firm, cut dough into slices and place it on a tray lined with silicon paper.
6. Brush egg white and sprinkle some coarse sugar on top of the cookies.
7. Bake at 180°C for 15 minutes.



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