



RECIPES

ORANGE AND CRANBERRIES COOKIES



INGREDIENTS

285g	Prima Top Flour
95g	Prima Superfine Wholegrain Flour
230g	Unsalted Butter (Softened at room temperature)
200g	Caster Sugar
1 no	Egg
½ tsp	Vanilla Bean Paste
40g	Corn Starch
¾ tsp	Salt
70g	Dried Cranberries (Chopped)
	Zest of 10 Orange

PROCEDURE

1. Preheat the oven to 170°C.
2. Mix and sift Prima Top Flour, Prima Superfine Wholegrain Flour, corn starch and salt. Set aside.
3. Mix butter, salt and sugar together until light and fluffy.
4. Slowly add beaten eggs and vanilla bean paste until well mixed.
5. Gradually add flour mixture on low speed and mix until well combined. If the dough feels sticky, add 34g of Prima Top Flour until it pulls away from the bowl.
6. Fold in dried cranberries and orange zest.
7. Place the dough in between two pieces of parchment paper. Roll out the dough to a thickness of 0.5 cm and cut into shapes.
8. Place on baking pan and bake for 10 – 13 minutes or until edges are slightly brown.
9. Once baked, cool it on the baking sheet for 5 minutes. Set aside on cooling rack before serving.