



RECIPES

PINWHEEL COOKIES



INGREDIENTS

187.5g	Prima Top Flour
62.5g	Prima Chakki Atta Flour
200g	Unsalted Butter
100g	Icing Sugar
¼ tsp	Salt
1 no	Egg
20g	Corn Starch
	Flavouring/Colouring as Required

PROCEDURE

1. Mix and sift the Prima Top Flour, Prima Chakki Atta Flour, corn starch and salt together. Set aside flour mixture.
2. In a mixing bowl, cream butter and icing sugar until light and fluffy.
3. Gradually add eggs on low speed and mix well.
4. Add flour mixture and mix until combined.
5. Divide dough into half, add flavouring/colouring to one portion and mix evenly.
6. Slightly flatten both doughs and let it rest for 15-20 minutes in the fridge.
7. Cover the dough with plastic sheets on both sides and roll out dough to a thickness of 0.3-0.5cm. Let it rest for 5-10 minutes in the fridge.
8. Combine the doughs by pressing it slightly with a rolling pin to keep it tight.
9. Roll out dough from the length side into a cylinder and let it rest for at least 1 hour in the freezer.
10. Cut into 0.5-0.7cm slices. Preheated oven to 150-160°C and bake for 15-20 minutes.