



RECIPES

CASHEW NUT COOKIES



INGREDIENTS

| | |
|----------------|-------------------------|
| 350g | Prima Chakki Atta Flour |
| 150g | Prima Plain Flour |
| 100g | Icing Sugar |
| 270g | Caster Sugar |
| 1 tsp | Baking Powder |
| ¼ tsp | Baking Soda |
| 90g | Ground Cashew Nuts |
| 330g | Shortening |
| 3 nos | Eggs |
| 1 ½ tsp | Salt |
| 1 tsp | Baking Ammonia |

PROCEDURE

1. Preheat oven to 180°C. Lightly spray the baking pan with oil.
2. Mix and sift the Chakki Atta flour, Plain flour, icing sugar, caster sugar, baking powder, baking soda and ground cashew nuts together. Set aside.
3. Dissolve the salt and baking ammonia in the eggs. Set aside.
4. Using a paddle attachment, cream the shortening until soft and slightly fluffy.
5. Add in the sifted flour mixture.
6. Gradually pour in the egg mixture and mix until combined.
7. Weigh about 30g of cookie dough and place onto the baking pan. Place one whole cashew nut onto the centre of each cookie dough.
8. Bake at 180°C for about 15 - 18 minutes.
9. Set aside to cool before serving.