



RECIPES

WALNUT COOKIES



INGREDIENTS

170g	Prima Top Flour
12.5g	Instant Custard Powder
2g	Baking Powder
85g	Unsalted Butter (Softened)
85g	Icing Sugar
38g	Fresh Eggs (Beaten)
50g	Walnuts (Chopped)

Make about 40-50 cookies

PROCEDURE

1. Preheat the oven to 180°C.
2. Mix and sift flour, instant custard powder and baking powder. Set aside.
3. Cream the butter and sugar together until well mixed.
4. Gradually add in beaten eggs into the mixture until combined.
5. Add in sifted flour and mix at low speed. Fold in chopped walnuts. Do not over mix.
6. Spread mixture on baking paper and make into rectangular log shape (or any desired shapes, e.g. square, round, etc.). Place in freezer for 30 minutes to harden.
7. Remove from freezer and peel off the baking paper. Slice the log to 0.5cm or desired thickness per slice. Arrange on the baking tray lined with baking paper.
8. Before baking, thaw the sliced cookies for at least 15 minutes. Bake at 180°C for 15 -18 minutes or until golden brown.