

Peanut Cookies



Based on Bunge FarmOrigin First Pressed Sunflower Oil

Ingredients		Weight, g
A	Ground Peanut	200
	Icing Sugar, sieved	60
	Biscuit Flour	155
	Milk Powder, full cream	30
	Bunge FarmOrigin First Pressed Sunflower Oil	120
B	Peanut, roasted and halved	50
C	Egg Yolk	15 – 20 (1 piece)
	Salt	0.5
	Sugar	2
	Water	10

*Hobart mixer – Speed 1 (low), Speed 2 (medium), Speed 3 (high)

*Attachment – Paddle

Method:

1. Put A into the mixing bowl, using Paddle attachment and Speed 1, mix for 1 minute or until a dough is formed.
2. Divide the dough into 10g each, form into a ball shape and lay on a lined baking tray, with adequate spacing between each dough.
3. Take a piece of B and press it onto the dough.
4. Mix C well and brush on the dough.
5. Bake the dough in the preheated oven at 180°C (top heat) and 180°C (bottom heat) for a total of 18 minutes, with a tray turn after the first 10 minutes. Visually, the cookies should have golden brown appearance on the top and bottom.
6. Cool the baked cookies on the baking tray.
7. Store the cookies in air-tight containers.

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