

Cookies & Biscuits -**Recipe No:****R1533 - R1533016/2011****DANISH COOKIE (CRUNCHY)**USING BUTTA BUTTEROILS SUBSTITUTE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	BUTTA BUTTEROILS SUBSTITUTE	0.500
	Castor Sugar	0.270
	Milk	0.100
	Salt	0.012
2	Egg Yolk	0.065
	BUTTA VANILLA	0.007
3	Cake Flour	1.000
	HERCULES BAKING POWDER	0.015
	Milk Powder	0.010
Total Weight		1.979

Method:

1. Mix Group 1 gently on low speed.
2. Add Group 2 and mix lightly for 2 minutes on medium speed.
3. Blend in Group 3 and mix well on low speed. Chill in refrigerator for 60 minutes.
4. Roll dough to 5 mm thickness and cut into desired shape with cookie cutter.
5. Then brush cookie dough surface with water and sprinkle some coarse sugar on top. Place onto lightly greased baking tray.
6. Bake at 180°C with lower bottom heat for approximate 15 minutes.