Apam Balik Cookies (Mauri Classic Cookies Mix)



Ingredients

| Group A | Weight (gm) |
|---------------------------|-------------|
| Mauri Classic Cookies Mix | 350 |
| Salted Butter/ Margine | 120 |
| Ground Peanut | 100 |
| Cream Corn (blended) | 90 |
| Sweet Corn Emulco | 5 |

- 1. Mixing **Group A** at slow speed for 1 minutes.
- 2. Scrape down sides, and continue mixing at medium speed for 1 minutes.
- 3. Use rolling pin to flatten the dough.
- 4. Use round cutter to cut out, and each round shape divide to 6 small pieces. Place the cookies on the prepared baking tray.
- 5. Egg wash on top of cookies and sprinkle some peanut chunk and sugar.
- 6. Bake at 1700C for 10-12 minutes. Baking conditions vary depending on oven characteristics.







Passionate About Baking[™]