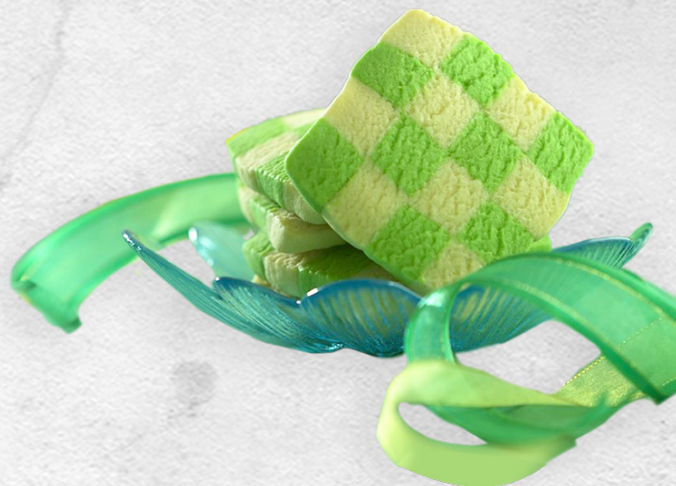


Biskut Dam Tradisional

(Mauri Classic Cookies Mix and Classic Chocolate Cookies Mix)



Ingredients
(Plain Cookies Dough)

<i>Group A</i>	<i>Weight (gm)</i>
Classic Cookies Mix	500
Egg	55
Butter	210

1. Mixing Group A at slow speed for 1 mins.
2. Scrape down sides, and continue mixing at medium speed for 1 mins.
3. Place dough into a plastic sheet and roll out to about 3cm thickness.
4. Freeze the dough sheets for 1 hour.

Ingredients
(Chocolate Cookies Dough)

	<i>Weight (gm)</i>
Classic Chocolate Cookies Mix	500
Egg	55
Butter	210



Biskut Dam Tradisional

(Mauri Classic Cookies Mix and Classic Chocolate Cookies Mix)



1. Mixing Group A at slow speed for 1 mins.
2. Scrape down sides, and continue mixing at medium speed for 1 mins.
3. Place dough into a plastic sheet and roll out to about 3cm thickness.
4. Freeze the dough sheets for 1 hour.

Assemble

1. Cut out 1cm strips for both plain and chocolate dough.
2. On a clean plastic sheet, lay 2 strips of plain dough with 1 strip of chocolate dough in between, press to adhere. You will have a panel of three strips.
3. Repeat to make another panel, alternating the colours using 2 strips of chocolate dough with plain dough in between.
4. Repeat step 2 for the third panel.
5. Wrap the plastic sheet around the dough to help it keep its square shape. Freeze the block for 30 mins.
6. Slice block to 0.5cm thick and arrange onto trays.
7. Bake at 165°C for 18 - 20 mins.



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