

Chilli Shrimp Cookies

(Mauri Classic Cookie Mix)

Ingredients



Group A

Mauri Classic Cookie Mix
Eggs
Mauri Pinnacle Margarine
Chili Shrimp Paste
Salt

Weight (gm)

500
55
210
60
1

Group B

Dry Shrimp

For decoration

1. Using paddle attachment, blend all the ingredients at low speed for 1 min. Scrap down the bowl.
2. Change to medium speed and mix for 1 min.
3. Fill cookie dough into cookie press. Pipe out onto a non - stick tray.
4. Place a dried shrimp on the centre as decoration.
5. Bake at 170°C - 175°C for about 11 - 13 mins. Baking condition vary depending on dough size and oven characteristics.
6. Remove from oven and let it cool before packing.

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