

Prosperity Cake Pineapple Tart

(Mauri Classic Cookies Mix, Mauri Classic Chocolate Cookies Mix, Sakura Kularome, Pandan Coconut Kularome)



Vanilla

Mauri Classic Cookies Mix

Unsalted butter
Egg yolk
Corn starch

Weight (gm)

500
250
40
100

Chocolate

Mauri Classic Chocolate Cookies Mix

Unsalted butter
Egg yolk
Corn starch

Weight (gm)

500
250
40
100

Panda

Mauri Classic Cookies Mix

Unsalted butter
Egg yolk
Corn starch

Pandan Coconut Kularome

Green colour

Weight (gm)

500
250
40
100
18
5 drops



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Prosperity Cake Pineapple Tart

(Mauri Classic Cookies Mix, Mauri Classic Chocolate Cookies Mix, Sakura Kularome, Pandan Coconut Kularome)



Sakura

Mauri Classic Cookies Mix

Unsalted butter

Egg yolk

Corn starch

Sakura Kularome

Pink Colour

Weight (gm)

500

250

40

100

18

5 drops

1. Using paddle, 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. Measure out 35g cookie dough and 15g pineapple filling.
4. Wipe cookie dough over pineapple filling and shape into a ball. Dust with some all purpose flour and press into prosperity cat shape with the mooncake mould. Place onto baking trays.
5. Bake at 150°C (Top) 160°C (Bottom) for 30 to 35 minutes. Remove from oven and let cool before packing.

* Each recipe can make 25 pieces prosperity cat pineapple tart.

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