

Spicy Curry Cookies

(Mauri Cookie Mix - SR)

Ingredients



Weight (gm)

Mauri Classic Cookie Mix	500
Salted Butter	250
Eggs	55
Curry powder (Baba's Hot and Spicy Meat Curry Powder)	40
Tumeric powder (Baba's)	3
Cayenne pepper	1
Salt	2

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. Bake at 170°C for about 10 mins.
5. Remove from oven and let it cool before packing.

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