



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Confectionery



## OCCASION

Afternoon Tea, Festive



## FINISHED PRODUCT

Biscuit, Confectionery, Cookies

# PANDAN SEMPERIT COOKIES

## INGREDIENTS

### Group A

| Ingredient                          | KG           |
|-------------------------------------|--------------|
| <a href="#">APITO BISCUIT MIX</a>   | 0.400        |
| <a href="#">BAKELS BUTTA BLENDS</a> | 0.250        |
| Corn flour                          | 0.100        |
| <b>Total Weight:</b>                | <b>0.750</b> |

### Group B

| Ingredient                         | KG           |
|------------------------------------|--------------|
| <a href="#">Apito Pandan Paste</a> | 0.015        |
| <b>Total Weight:</b>               | <b>0.015</b> |

### Group C

| Ingredient                                | KG           |
|-------------------------------------------|--------------|
| <a href="#">Bakels Strawberry Filling</a> | 0.100        |
| <b>Total Weight:</b>                      | <b>0.100</b> |

## METHOD

1. Beat all ingredients (A) at medium speed for 2 minutes .
2. Divide the dough into two parts. Add ingredient (B) into one part.
3. Put the batter into separate piping bag. Pipe the pandan batter at the bottom and the plain batter on top of it.

4. Pipe ingredients (C) on the surface.
  5. Bake at 150°C for 15 minutes.
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1. Pukul semua bahan-bahan (A) dengan kelajuan sederhana selama 2 minit.
2. Bahagikan adunan kepada dua bahagian. Tambahkan bahan (B) ke dalam satu bahagian.
3. Masukkan adunan ke dalam beg piping secara berasingan.
4. Paip adunan pandan di bahagian bawah dan adunan biasa diatas. Paip bahan (C) di permukaan.
5. Bakar pada suhu 150°C selama 15 minit.