

# Butter Cookies

**Green  
house**  
Your Solution For BARESCA



<b>Unsalted Butter</b>	345	g
<b>Margarine</b>	345	g
<b>Icing Sugar</b>	375	g
<b>Fresh Milk</b>	188	g
<b>Salt</b>	5	g
<b>All-Purpose Flour</b>	750	g
<b>Corn Flour</b>	188	g
<b>GH Vanilla Flavour Powder</b>	10	g
<b>GH Buttermilk Flavour</b>	10	g

*\*Add Emplex with a maximum percentage of 0.5% flour weight for a crispier texture.*

**Preparation Time** : 10 minutes

**Baking Time** : 13 minutes

*Makes around 740 pcs*

## Directions:

1. Preheat oven to 180°C (356°F) and line baking sheets sheet pans.
2. Beat butter, margarine, icing sugar till creamy, slowly add in milk, till well combined.
3. Sift in the all dry ingredients and slowly add in, mix well. Add in GH Buttermilk Flavour.
4. Put the mixture into a piping bag with a close star nozzle, and pipe it on the baking tray. Bake at 160°C in 25 minutes.
5. Remove from oven, and let it cool completely around 10 minutes, before transferring to containers.

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**COST PER PIECE: RM 0.05**

**COST PER 24 PCS :RM 1.20**

*\*Cost excluded of overheads,  
manpower, packaging and  
miscellaneous.*

