

Christmas Wreath Cookies

**Green
house**
Your Solution For BARESCA



Sugar Cookies

Unsalted Butter	175	g
Castor Sugar	55	g
Corn Flour	135	g
Plain Flour	140	g
GH Vanilla Flavour/ Coffee Emulco	5	g

Royal Icing Topping

Egg White	100	g
Icing Sugar	300	g
Cream of Tartar	1/8	tsp
GH Oil-Soluble Liquid Colour	an	g

Preparation Time : 30 minutes

Total Baking Time : 20 minutes

Makes around 12 pcs (Diameter 7 cm) cookies

Directions:

Sugar Cookies

1. Preheat oven to 150°C. Beat butter and castor sugar till creamy, add in GH Vanilla Flavour and mix till well combined. Add in flour and mix well until it forms a dough. Wrap and chill the dough for at least 15 minutes.
2. After chilling, roll the dough into a 5mm thick sheet, cut outs circles. Bake the cookies at 150°C for 10 minutes or until just brown. Leave to cool and set aside for later use.

Royal Icing

1. Whip egg whites till bubbly, add in icing sugar and cream of tartar and continue to whip till stiff and glossy. Add in GH Oil-Soluble Liquid Colours, add in icing sugar and whip again if the batter turns watery.
2. Decorate the cookies accordingly.

Green House Ingredient Sdn. Bhd.

T : 603 - 8943 5068

M : 012 - 221 7992

Email : greenhouseflavour@gmail.com

Log on to website: www.greenhouseflavour.com

