

# Hup Tou Sou Cookies

**Green  
house**  
Your Solution For BARESCA



## Cookies

<b>Cake Flour</b>	125 g
<b>Baking Powder</b>	1 g
<b>Sugar</b>	63 g
<b>Alkaline Water</b>	1 g
<b>Fine Salt</b>	1 g
<b>Unsalted Butter</b>	10 g
<b>Corn Oil</b>	75 g
<b>GH Yam Flavour Powder</b>	3 g

Preparation Time : 30 minutes

Baking Time : 15 minutes

Makes around 60pcs cookies

### Directions:

1. Preheat oven to 170°C. Sift the cake flour, baking powder, sugar, salt and **GH Yam Flavour Powder** into a bowl.
2. Add in the alkaline water, unsalted butter and corn oil into the dry mixture and mix well until it forms dough.
3. Measure 5gm per each and egg brush on top.
4. Bake the cookies at 180°C for 10 minutes or until just brown. Leave to cool and serve.

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