

Cranberry Pineapple Cookies

**Green
house**
Your Solution For BARESCA



Cranberry Pineapple Cookies

Unsalted Butter	150 g
Caster Sugar	113 g
Brown Sugar	113 g
Eggs	50 g
Cake Flour	120 g
Baking Soda	3 g
Salt	1 g
Dried Cranberry	75 g
Oatmeal	90 g
GH Pineapple Emulco	14 g

Preparation Time : 30 minutes

Baking Time : 12 minutes

Makes around 47 pcs

Directions:

1. Preheat oven to 180°C. Beat butter, caster sugar and brown sugar till creamy.
2. Mix the egg with **GH Pineapple Emulco** and gradually add the egg mixture into the butter and beat till well combined.
3. Sift the cake flour, baking soda and salt into a bowl. Add in the flour mixture into the butter and mix well.
4. Add in the dried cranberry and oatmeal. Mix well. Scoop 15 gm per each and roll into ball.
5. Bake it at 180°C for 8 minutes, then turn the tray and use a spoon to flatten the cookies. Bake for another 4 minutes. Take out and transfer the cookies to a wire rack to cool completely.

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