

# Yuzu Cashew Nut Cookies

**Green  
house**  
Your Solution For BARESCA



## Tart Shell

Unsalted Butter	125 g
Caster Sugar	85 g
Egg Yolk	2 nos
Cake Flour	200 g
Baking Powder	4 g
Salt	2 g
<b>GH Yuzu Emulco</b>	<b>18 g</b>

**Preparation Time** : 40 minutes

**Baking Time** : 15 minutes

*Makes 42 nos*

### Directions:

1. Preheat oven to 180°C. Beat butter and caster sugar till creamy.
2. Add in egg yolk into butter mixture and mix well.
3. Sift the cake flour, baking powder and salt into a bowl.
4. Last, add in GH Yuzu Emulco and mix well.
5. Measure each dough 10 grams and roll into a ball.
6. Cut the cashew nuts into half and place the cashew on top of the cookies dough.
7. Egg wash on top and bake at 180°C for 15 minutes or until light brown colour. Serve well.

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