



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery, Colouring & Flavouring,  
Cookies, Filling, Icing & Topping



## OCCASION

Afternoon Tea, Celebration,  
Festive, Summer



## FINISHED PRODUCT

Biscuit, Cookies

# FORTUNE CNY COOKIE

## INGREDIENTS

### Group A

Ingredient	KG
<b>APITO BISCUIT MIX</b>	0.500
<b>BAKELS BUTTA BLENDS</b>	0.250
Red Coloring	0.007
<b>Total Weight:</b>	<b>0.757</b>

### Group B

Ingredient	KG
<b>Pettinice RTR White Icing</b>	0.500
Red Coloring	0.005
<b>Total Weight:</b>	<b>0.505</b>

## METHOD

1. Beat all ingredients (A) on medium speed for 2mins.

2. Roll the dough flat and use Chinese New Year cutter and bake it at 160°C for 15mins.
3. Mix all ingredients (B) and roll out the icing. Use Chinese New Year cutter and place it onto the cookie.
4. Decorate some gold dusting powder on the cookie and is ready to serve.