



SAKURA ROYAL COOKIE

INGREDIENTS

Group A

Ingredient	KG
BAKELS SAKURA CAKE MIX	0.500
Low Protein Flour	0.200
BAKELS BUTTA BLENDS	0.350
Food colouring (pink)	0.001
Total Weight:	1.051

Group B

Ingredient	KG
Icing sugar	0.500
Egg White	0.100
Lemon juice	0.020
Apito Vanilla Vanola	0.002
Total Weight:	0.622

METHOD

1. Beat all ingredients (A) at medium speed until evenly combined.
2. Roll it flat and cut to shape using a cookie cutter.
3. Place onto the baking tray bake 200°C for 15 minutes and leave to cool.
4. Place all ingredients (B) into the mixing bowl and whisk at high speed for 3 minutes.



DISPLAY CONDITIONS

Ambient



CATEGORY

Confectionery



OCCASION

Afternoon Tea, Celebration,
Festive



FINISHED PRODUCT

Biscuit, Cookies

5. Divide the royal icing into several colors according to preference. Place icing in piping bag and pipe on top of the cookies.
6. Place decorated cookies to set at room temperature for 24 hours.