

Gula Melaka and Coconut Cookie



Full of local flavor, these crispy cookies baked with Gula Melaka (palm sugar) and shredded coconut are a definite must-try.

Nutrition Content Per 100g:

Calories 490kcal; Total Fat 23g; Saturated Fat 13.6g; Trans Fat 0g; Cholesterol 0mg; Total Carbohydrates 66.9g; Dietary Fiber 0.9g; Sugars 31.5g; Protein 3.9g; Calcium 90.1mg; Magnesium 29.7mg; Phosphorus 267mg; Potassium 512mg; Sodium 648mg; Iron 0.8mg; Vitamin A 0IU; Vitamin C 0mg

Benefits of Using U.S. Permeate:

- Replacement of salt for a "better-for-you" cookie with lower sodium.
- Contribute to browning and enhance the flavor of cookies.
- Provide good spread ratio in cookies.

Ingredients:

| | |
|--------------------------|----------------|
| Plain Flour | 274g |
| Corn Flour | 68.5g |
| Icing Sugar | 256.8g |
| Baking Soda | 3.4g |
| Baking Powder | 10.3g |
| U.S. Permeate | 137g |
| Gula Melaka (Palm Sugar) | 68.5g |
| Margarine | 256.8g |
| Desiccated Coconut | 68.5g |
| Total | 1143.8g |

Preparation:

1. Add in all the dry ingredients, margarine and Gula Melaka into a mixing bowl.
2. Mix at low speed for 1 minute followed by high speed for 3 minutes until soft cookie dough is formed.
3. Add in desiccated coconut and mix for another 30 seconds.
4. Remove dough and roll into cylindrical log shape of 3.5 cm in diameter.
5. Put the dough log in the chiller to allow dough to firm up for easy cutting.
6. Cut chilled dough into about 1 cm thick cookies and place on baking tray.
7. Bake cookies at 165°C for about 15 minutes.

Developed by U.S. Dairy Export Council Southeast Asia.

For additional information and recipes using U.S. dairy ingredients, visit: www.ThinkUSADairy.org/SEAsia