

Pandan Sesame Cookies



Enjoy these fragrant and crispy pandan sesame cookies that will make a lovely accompaniment to your afternoon tea.

Nutrition Content Per 100g:

Calories 510kcal; Total Fat 27.4g; Saturated Fat 14.5g; Trans Fat 0g; Cholesterol 0mg; Total Carbohydrates 60.1g; Dietary Fiber 1.6g; Sugars 25.1g; Protein 5.8g; Calcium 131mg; Magnesium 53.8mg; Phosphorus 333mg; Potassium 529mg; Sodium 663mg; Iron 1.0mg; Vitamin A 0IU; Vitamin C 0mg

Benefits of Using U.S. Permeate:

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

Ingredients:

Plain Flour	282g
Corn Flour	70.5g
Icing Sugar	141g
Baking Soda	3.5g
Baking Powder	10.6g
U.S. Permeate	141g
Pandan Flavor	5.3g
Green Coloring	0.50g
Margarine	264.4g
Black Sesame Seeds, roasted	35.3g
White Sesame Seeds, roasted	35.3g
Total	989.40g

Preparation:

1. Add in all the dry ingredients, margarine, pandan flavor and green coloring 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 black and white sesame seeds 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