

Pistachio Cranberry Sugee Cookies



Enjoy this simple but elegant concoction that exudes freshness of cranberries and pistachio nuts.

Nutrition Content Per 100g:

Calories 497kcal; Total Fat 24.1g; Saturated Fat 15.3g; Trans Fat 0.9g; Cholesterol 60.7mg; Total Carbohydrates 61.8g; Dietary Fiber 0.7g; Sugars 16.8g; Protein 8.3g; Calcium 51.2mg; Magnesium 28.2mg; Phosphorus 114mg; Potassium 257mg; Sodium 29.6mg; Iron 0.8mg; Vitamin A 316IU; 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	100g
Semolina Flour	200g
U.S. Permeate	20g
U.S. Skimmed Milk Powder	15g
Ghee	150g
Icing Sugar	100g
Pistachio Nuts, finely chopped	30g
Cranberry, finely chopped	20g
Total	635g

Preparation:

1. Cream ghee with icing sugar until light and fluffy.
2. Combine sifted plain flour, semolina flour, skimmed milk powder and permeate. Add in gradually till a soft dough is formed.
3. Mix in the chopped pistachio nuts and cranberry until all is incorporated.
4. Leave dough in the chiller for 30 minutes.
5. Shape dough into dough balls of 15g each and arrange on greased baking trays.
6. Lightly press pistachio nuts onto the dough ball.
7. Bake in oven at 150°C for 20 to 25 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