

Classic Cookie



Crispy and scented with vanilla, this classic cookie recipe is the essence of simplicity.

Nutrition Content Per 100g:

Calories 502kcal; Total Fat 4.2g; Saturated Fat 14.8g; Trans Fat 0g; Cholesterol 0mg; Total Carbohydrates 65.4g; Dietary Fiber 0.5g; Sugars 27.1g; Protein 4.2g; Calcium 79.8mg; Magnesium 29.7mg; Phosphorus 298mg; Potassium 506mg; Sodium 716mg; Iron 0.5mg; 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	305.3g
Corn Flour	76.3g
Icing Sugar	152.7g
Baking Soda	3.8g
Baking Powder	11.5g
Vanilla	11.5g
U.S. Permeate	152.7g
Margarine	286.3g
Total	1000.1g

Preparation:

1. Add in all the dry ingredients and margarine 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. Remove dough and roll into cylindrical log shape of 3.5 cm in diameter.
4. Put the dough log in the chiller to allow dough to firm up for easy cutting.
5. Cut chilled dough into about 1 cm thick cookies and place on baking tray.
6. 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



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