

## MOLD COOKIES 造型餅乾

(YIELD: ~40-50 PIECES)



### INGREDIENTS

1. 7 oz. butter (in room temperature)
2. 6 tablespoon sugar
3. 4 tablespoon milk powder
4. 1 egg
5. 4 tablespoon almond powder
6. 2 1/3 cup cake flour
7. Some bread or all-purpose flour

### PREPARATION

1. Sift the cake flour and almond powder through into a large bowl.
2. In a separate large bowl, add the butter, sugar, and milk powder and beat it until smooth with an electric blender.
3. Add the egg in when the butter mixture is smooth and beat it until shiny.
4. Add the mixture (1) into the smooth mixture and start to fold and press until the dough is smooth again. (Do not knead the dough otherwise it will become too moist)
5. Rest the finished dough for about 20 minutes either in room temperature or in the refrigerator.
6. Sprinkle all-purpose or bread flour on the table to prevent sticking. With a rolling stick, roll out the dough to about .3cm thick. Make cookies with molds.
7. Preheat the oven to 375 degrees F but bake at 350 degrees.
8. On top or middle level, bake the cookies for about 10 to 15 minutes. Watch carefully to prevent burning.