

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.

INGREDIENTS

	Quantity (g)	Usage Level
Plain Flour	274	24.0
Corn Flour	68.5	6.0
Icing Sugar	256.8	22.5
Baking Soda	3.4	0.3
Baking Powder	10.3	0.9
U.S. Permeate	137	12.0
Gula Melaka (Palm Sugar)	68.5	6.0
Margarine	256.8	22.5
Dessicated Coconut	68.5	6.0
Total	1143.8	100

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.



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.

NUTRITIONAL CONTENT

Per 100g	
Calories	490kcal
Total Fat	23g
Saturated Fat	13.6g
Trans Fat	0g
Cholesterol	0g
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

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This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specifications needs. Developed by U.S. Dairy Export Council Southeast Asia.