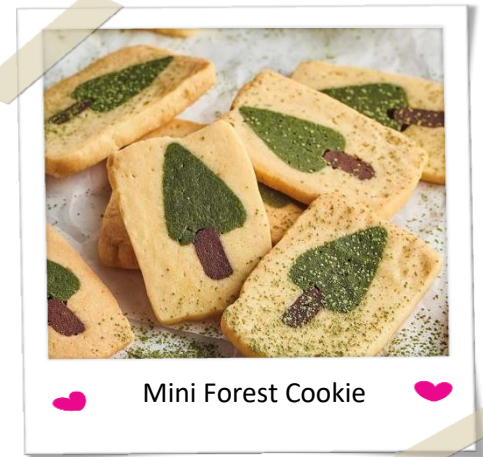


Mini Forest Cookie

Ingredients

Self-raising flour	240g
Icing sugar	80g
Egg	1 no.
Butter	120g
Cocoa powder	5g
Matcha powder	15g



Method

1. Sift self-raising flour together with icing sugar.
2. Melt the butter under room temperature and add into the mixture.
3. Add in egg and knead it into a dough.
4. Separate them into 360g, 100g and 20g respectively.
5. Mix matcha powder into 100g dough and cocoa powder into 20g dough.
6. Flattened the cocoa powder dough and make it into a long rectangular shape.
7. Mould the matcha dough into triangular shape.
8. Slot in cocoa dough into the triangular matcha dough to make it look like a tree shape. Then, put into the fridge for 30 minutes.
9. Cover the tree shape with the remaining 360g dough and put them into the fridge for 20 minutes again.
10. After taking them out from the fridge, cut them into pieces and place them on a baking paper.
11. Pre-heat FOTILE oven model KSG7003A and place them on the 3rd rack. Bake them at 150C using convectional & fan function for 20 minutes.
12. Its ready to serve!