

Asian Spicy Curry Cookies

For a savoury treat that is uniquely Asian, indulge in these spicy curry cookies that are sure to tantalize your tastebuds.

INGREDIENTS

	Quantity (g)	Usage Level
Plain Flour	280.0	28.2
Corn Flour	74.0	7.4
Icing Sugar	150.0	15.1
Baking Soda	4.0	0.4
Baking Powder	12.0	1.2
Vanilla Extract	6.0	0.6
U.S. Permeate	150.0	15.1
Curry Powder	12.0	1.2
Chilli Flakes	6.0	0.6
Margarine	300.0	30.2
Total	994.0	100

PREPARATION

1. Add in all the 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 (dough weight: 12g) and place on baking tray.
6. Sprinkle chilli flakes on the surface of the cookie dough.
7. Bake cookies at 165°C for about 15 to 20 minutes.



BENEFITS OF USING U.S. PERMEATE

- Replacement of salt for a “better-for-you” cookie with lower sodium.
- Enhance the flavor of cookies.
- Contribute to browning and provide good spread ratio in cookies.

TIPS

- Enjoy a more premium and richer taste experience by replacing margarine with U.S. butter.
- For other Asian variations, herbs and spices (e.g. ginger powder, black pepper, turmeric) can be used to replace curry powder and chilli flakes.

NUTRITIONAL CONTENT

Per 100g	
Calories	508kcal
Total Fat	28.7g
Saturated Fat	16.8g
Trans Fat	0.1g
Cholesterol	0mg
Total Carbohydrates	58.8g
Dietary Fiber	1.0g
Sugars	25.0g
Protein	3.7g
Calcium	177mg
Magnesium	38.2mg
Phosphorus	269mg
Potassium	535mg
Sodium	510mg
Iron	1.3mg
Vitamin A	0IU
Vitamin C	0mg

Rely on the dynamic lineup of U.S. Dairy to meet consumer demands in global product development. The U.S. Dairy Export Council® (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)
www.linkedin.com/company/ThinkUSAdairy

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.