

Pandan Sesame Cookies

Enjoy these fragrant and crispy pandan sesame cookies that will make a lovely accompaniment to your afternoon tea.

INGREDIENTS

| | Quantity (g) | Usage Level |
|-----------------------------|---------------|-------------|
| Plain Flour | 282 | 28.5 |
| Corn Flour | 70.5 | 7.1 |
| Icing Sugar | 141 | 14.3 |
| Baking Soda | 3.5 | 0.4 |
| Baking Powder | 10.6 | 1.1 |
| U.S. Permeate | 141 | 14.3 |
| Pandan Flavor | 5.3 | 0.5 |
| Green Coloring | 0.50 | 0.1 |
| Margarine | 264.4 | 26.7 |
| Black Sesame Seeds, roasted | 35.3 | 3.6 |
| White Sesame Seeds, roasted | 35.3 | 3.6 |
| Total | 989.40 | 100 |

PREPARATION

1. Add in all the dry ingredients, margarine, pandan flavor and green coloring 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 black and white sesame seeds 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.
- Enhance the flavor of cookies.
- Contribute to browning and provide good spread ratio in cookies.

NUTRITIONAL CONTENT

| Per 100g | |
|----------------------------|---------|
| Calories | 510kcal |
| Total Fat | 27.4g |
| Saturated Fat | 14.5g |
| Trans Fat | 0g |
| Cholesterol | 0g |
| Total Carbohydrates | 60.1g |
| Dietary Fiber | 1.6g |
| Sugars | 25.1g |
| Protein | 5.8g |
| Calcium | 131mg |
| Magnesium | 53.8mg |
| Phosphorus | 333mg |
| Potassium | 529mg |
| Sodium | 663mg |
| Iron | 1mg |
| 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.