



※圖片只供參考



Heart Shaped Chocolate Chips Cookies Kit 自製心型朱古力粒曲奇

4548718023547

HK\$80



焗爐



所需時間 90分鐘



約 50件

• 內附材料

曲奇餅粉200克、朱古力粒50克、可可粉10克、杏仁片10克、心形模具1個(直徑3.8厘米)、禮物袋連飾帶20套

• 自備材料

雞蛋 1隻、無鹽牛油50克、鮮奶(或開水)5毫升

• 使用器具

雪櫃、焗爐、碗(2大1小)、膠刮刀、量匙、碟(2小)、麵棍、保鮮紙、牛油紙、網架、刀、刷子

製作方法

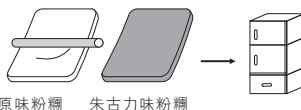
1 將牛油放在室溫地方待軟身。把軟牛油放入大碗內，用膠刮刀混和成忌廉狀。雞蛋打勻，把1/2蛋漿和曲奇餅粉加入大碗內並拌勻。

2 把材料分成2等分，分別放入碗內。於其中一個碗內加入可可粉及鮮奶(或開水)，用膠刮刀攪拌，製成朱古力粉糰。



3 保留5克杏仁片和1湯匙的朱古力粒備用。將剩餘的杏仁片壓碎並與朱古力粒混和，分別加進原味粉糰及朱古力粉糰中混和。

4 把兩種粉糰分別用保鮮紙包裹著，以麵棍壓成3-4毫米的厚度，再放進雪櫃冷藏30分鐘以上。

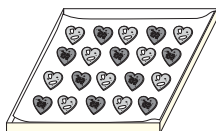


5 從焗爐中取出焗盤，並以170°C預熱焗爐。

6 用心形模具切出曲奇粉糰。若粉糰太軟難以切出時，應再次放進雪櫃內冷藏。

7 將牛油紙鋪於焗盤上，每件相隔2厘米排列一起。每1個焗盤可盛15-25件。

8 於曲奇餅的表面，以刷子塗上餘下的蛋漿。再以備用的杏仁片和朱古力粒裝飾。



9 用170°C的焗爐烘焙8-12分鐘。再將餘下的粉糰重覆步驟4 - 9。

10 將曲奇放在網架上待涼後，再放入禮物袋，綁上飾帶。



※ 完成後置於室溫，並盡早品嚐。

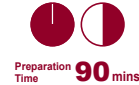
Happy Valentine



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• Ingredients Included

Cookie Mix 200g , Chocolate Chips 50g, Cocoa Powder 10g, Almond Slice 10g,
Heart Shaped Mould 1pc (Diameter 3.8cm), Gift Bag with Ribbon 20 sets

• You will need

Egg 1pc, Unsalted Butter 50g, Milk (or Boiled Water) 5mL

• Utensils

Refrigerator, Oven, Mixing Bowls (2 Large & 1 Small) , Spatula, Measuring Spoons, Plates (2 Small),
Rolling Pin, Plastic Wrap, Baking Paper, Wire Rack, Knife, Brush

🍪 Directions

1 Place the butter at room temperature until soft. Then put it in a large mixing bowl and whisk with spatula until creamy. Add in 1/2 egg batter, cookie mix and blend well.

2 Divide the mixture into 2 equal portions and put them into two separate mixing bowls. Add cocoa powder, milk (or boiled water) to one of the bowl and blend with a spatula to form chocolate dough.

Cocoa powder Milk (or boiled water)



3 Reserve 5g almond slices and 1 tablespoon of chocolate chips and set aside. Mix the rest of the crushed almond and chocolate chips with the original dough. Repeat the same to the chocolate dough.

4 Wrap the two types of dough with separate plastic wrap. Roll the dough to 3-4mm thickness with a rolling pin. Refrigerate them for 30 minutes or above.

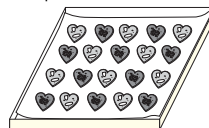


5 Take out the baking tray from an oven. Preheat oven to 170°C .

6 Cut the dough with the heart shaped mould. If the dough is too soft for cutting, refrigerate it again.

7 Place a baking paper on baking tray. Put each dough 2cm apart on the baking paper. 15-25 pieces can be placed on each baking tray.

8 Coat the remaining egg batter onto the surface of cookies. Garnish with reserved almond slices and chocolate chips.



9 Bake at 170°C for 8-12 minutes. Repeat steps 4-9 for the remaining dough.

10 After cooling on a wire rack, wrap them in gift bags and tie with ribbons.



※ Keep at room temperature and consume as soon as possible.

Happy Valentine