

Place a parchment or butter paper on your work surface. Place the dough on it and roll it into a 9x12" rectangle. Brush all over the surface with melted butter.

In a small bowl, mix the granulated sugar and cinnamon powder and sprinkle this mixture all over the rolled out dough evenly. Starting at the long end, carefully roll it into a log and wrap firmly with the butter paper and place in fridge for at least 2 hours.

After two hours, remove the log from the fridge and cut into 1/2" slices. Place on a parchment paper or aluminum foil lined baking sheet. Bake in a pre-heated oven at 175 C for 12 to 15 minutes.

When the underside of the cookie turns golden, remove from oven and place on cooling rack to cool. Drizzle glaze all over the cookies.

1 1/2 tsp vanilla essence
1 tbsp milk
1 tbsp hot water
2 1/2 tbsp instant coffee powder

Method

Sieve together flour, baking powder, baking soda and salt. Keep aside.

Add hot water to the coffee powder and keep aside. In a bowl, mix butter, brown sugar and white sugar until well blended. Beat in the milk, vanilla essence and egg until light and creamy. Add the coffee mixture and mix. Mix in the sieved ingredients until just blended. Cover with plastic foil and place in refrigerator for



Repeat with remaining dough. Store in airtight container.

SUGAR COOKIES

Ingredients

For the cookies:

3 cups flour
1 cup granulated sugar
1 1/2 tsp baking powder
1/2 tsp salt
1 cup soft butter
1 egg, slightly beaten
3 tbsp cream
1 tsp vanilla (can substitute almond extract)

For the icing:

2 cups confectioners' sugar, sifted
1/2 teaspoon vanilla extract
1/4 cup milk
Food coloring (few drops)

Method

For the cookies-

Sift dry ingredients, cut in butter and add other ingredients. Blend thoroughly, chill for minimum 1 hour.

Break off a piece of dough the size of an orange and pat it flat in your hand. Using a rolling pin, roll on dough on floured board or between wax paper.

Roll out to about a 1/4 inch thickness and cut out and put on ungreased cookie sheet.

For the icing:

Mix the icing ingredients together until smooth, separate into different bowls, and add food colouring to achieve various colours. The consistency should be like thin glue.

Spread on cookies with a butter knife, use cake decorating piping equipment to add decorative accents.

If you want the sprinkle type decorating candies to stick, brush the cookie with clear syrup and then sprinkle.

Photo courtesy: Elora Hossain



BRAZILIAN COFFEE COOKIES

Ingredients:

2 cups plain white flour
1/2 tsp salt
1/4 tsp baking soda
1/4 tsp baking powder
1/3 cup butter
1/2 cup brown sugar
1/2 cup white sugar
1 egg

10-15 minutes. Prepare small lemon sized balls and place on baking sheet that has been lined with butter paper. Place each ball about 2 inches apart as they spread. Lightly flatten the balls with a fork. Sprinkle some sugar on top of each ball.

Bake in a pre-heated oven at 200 C for about 10-12 minutes till the edges are slightly toasted or till done. Once baked, the cookie will feel soft to the touch but once cool it will harden. Cool on a wire rack.

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