

Pistachio Cranberry Sugee Cookies

Enjoy this simple but elegant concoction that exudes freshness of cranberries and pistachio nuts.

INGREDIENTS

	Quantity (g)	Usage Level
Plain Flour	100	15.7
Semolina Flour	200	31.5
U.S. Permeate	20	3.1
U.S. Skimmed Milk Powder	15	2.4
Ghee	150	23.6
Icing Sugar	100	15.7
Pistachio Nuts, finely chopped	30	4.7
Cranberry, finely chopped	20	3.1
Total	635	100

PREPARATION

1. Cream ghee with icing sugar until light and fluffy.
2. Combine sifted plain flour, semolina flour, skimmed milk powder and permeate. Add in gradually till a soft dough is formed.
3. Mix in the chopped pistachio nuts and cranberry until all is incorporated.
4. Leave dough in the chiller for 30 minutes.
5. Shape dough into dough balls of 15g each and arrange on greased baking trays.
6. Lightly press pistachio nuts onto the dough ball.
7. Bake in oven at 150°C for 20 to 25 minutes.



BENEFITS OF USING U.S. PERMEATE

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

NUTRITIONAL CONTENT

Per 100g	
Calories	497kcal
Total Fat	24.1g
Saturated Fat	15.3g
Trans Fat	0.9g
Cholesterol	60.7mg
Total Carbohydrates	61.8g
Dietary Fiber	0.7g
Sugars	16.8g
Protein	8.3g
Calcium	51.2mg
Magnesium	28.2mg
Phosphorus	114mg
Potassium	257mg
Sodium	29.6mg
Iron	0.8mg
Vitamin A	316IU
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.