



SUGEE COOKIES

Servings: 40

I look forward to these every CNY. The richness, their melt-in-your-mouth quality and the buttery taste! The buttery-ness is simply divine. You can't go wrong with these cookies, and your guests will love you for serving them.

INGREDIENTS:

200g	SCS Salted Butter
100g	SIS Icing Sugar
180g	Semolina Flour
120g	Sunshine Plain Flour
1/2 tsp	Baking Soda

1. Preheat your oven to 175°C.
2. Line sheet pans with greaseproof paper.
3. Put all the dry ingredients in a bowl and whisk to combine.
4. In a large mixing bowl, cream the butter for about two minutes until smooth and creamy.
5. Gradually add in the dry ingredients and combine with a handheld mixer. It should form a soft dough.
6. Scoop out the dough with teaspoons or a melon baller, and roll the dough into balls, shape into cubes, or other cute shapes.
7. Place them on the pan about two inches apart and bake for 14 to 16 minutes.
8. Let the cookies cool for 10 to 15 minutes, savour or keep them in an airtight jar for later sharing!