



Redman National Day Cookie Kit

Redman's National Day Cookie Kit



 Serving: 4 Pax  Prep Time: 30 mins  Cook Time: 45 mins

Ingredients

500g RedMan Super Biscuit Premix

250g RedMan Unsalted Butter, room temperature

250g RedMan Royal Icing Mix (White)

6ml RedMan Noel Red Colour Paste

Instructions

1. Mix RedMan Super Biscuit Premix and RedMan Unsalted Butter together until it forms a dough.
2. Divide the dough into 3 portions - 250g each.
3. Roll each dough on a baking paper into 2mm thickness then place in the chiller for 30 mins. Tip: Sprinkle some flour to make the dough easier to roll.
4. Use knife or cookie cutter to cut the desired shape and lay them on a baking tray.
5. Bake at 170°C for 12 - 15 mins till golden brown, let it cool down before use.
6. Whisk 60g of water with 250g of RedMan Royal Icing Mix (White).
7. Separate into 2 bowls, cover with cling wrap to prevent the icing from hardening.
8. Take one bowl to mix with the RedMan Noel Red Colour Paste.
9. Put into piping bag.
10. Use your creativity to decorate your National Day cookies.