



## Sagu Keju (Cheese Cookies)

**Difficulty:** Easy

**Servings:** 60 - 70 pieces,  
depending on nozzle size

**Preparation Time:** 40 mins

**Cooking Time:** 45 mins

## Ingredients

20g Parmesan Cheese

30g Plain Flour

30g Coconut Cream

50g Butter (Room temperature)

50g Corn Flour

50g Egg Yolk

80g Processed Cheese

90g Icing Sugar

100g Margarine (Room temperature)

200g Tapioca Flour

# Method

1. Add tapioca flour, plain flour and corn flour in a lightly heated pan. Toss lightly to dry without browning it for about 5 minutes. Set aside to cool.



2. Preheat Oven to 150°C using the 4D Hot Air Mode.



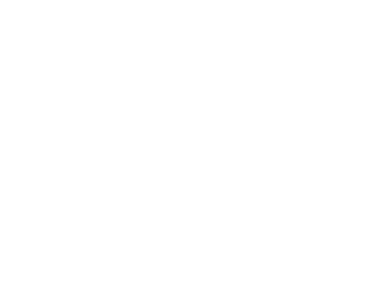
3. Sieve icing sugar and cooled flour mixture separately.



4. Grate parmesan cheese and processed cheese separately.



5. Attach Paddle Whisk to your Kitchen Machine. Add margarine and butter into mixing bowl. Beat at Low speed for about 6 minutes, until texture is light and fluffy.



6. Add sieved icing sugar and continue to beat for 2 minutes.



7. Increase to Medium speed. Add egg yolk and continue to beat for 2 minutes.



8. Reduce to Low speed and add sieved flour mixture gradually. Beat until a cookie dough texture is formed.



9. Fold the mixture with a spatula. Add grated processed cheese, grated parmesan cheese and coconut cream. Fold the mixture until well combined.

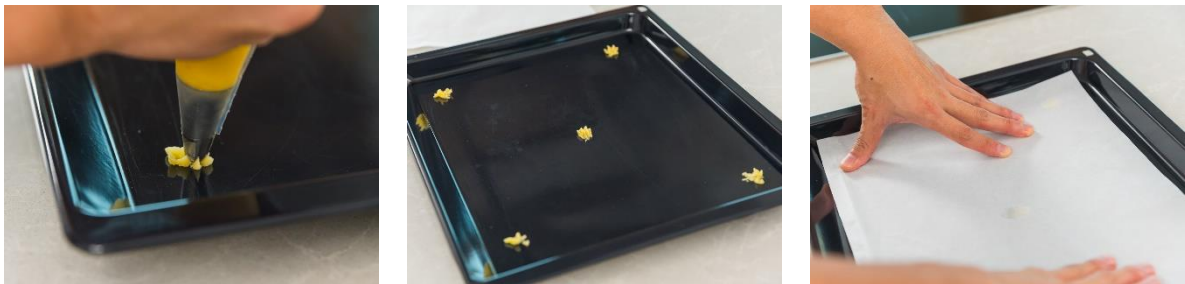




10. Cut the tip of a piping bag and fit desired nozzle into the tip. Transfer mixture into piping bag.



11. Line baking tray with a baking paper and pipe batter onto baking paper. Bake in the middle racks of your Oven for about 15 minutes.





12. Remove tray from Oven and allow cookies to cool completely.



13. Serve and enjoy.

