

## Watermelon Cookies 西瓜曲奇

	<b>Ingredients: Cookies dough</b>		<b>饼干材料：</b>
<b>(A)</b>	180 gm.	Anchor butter – soft	安佳牛油
	50 gm.	Cream cheese	奶油芝士
	150 gm.	Icing sugar	糖粉
	1	Egg (B)	鸡蛋 (B)
	1 tsp.	Vanilla essence	香草香精
	280 gm.	Plain flour	普通面粉
	30 gm.	How kee flour	印尼绿豆粉
	30 gm.	Milk powder	奶粉
	1 tsp.	Baking powder	发粉
	<b>Ingredients: Red filling</b>		<b>馅料</b>
<b>(B)</b>	½ tbsp.	Black sesame seeds	黑芝麻
	Some	Red colouring	红色素
	<b>Ingredients: Outer crust</b>		<b>外皮</b>
<b>(C)</b>	Some	Apple Green coloring	苹果青色素

### 做法：-

- 饼干：**将(A料)倒入搅拌机搅成团。分成3份，一份300克粉团加入(B料)压匀。另一份240克粉团加入(C料)压匀成青色粉团做为外皮。另一份240克原本普通粉团。
- 馅料：**将馅料粉团搓成圆形，然后放在塑胶纸上包起放入冷箱冷藏十五分钟。
- 内皮：**将原本粉团置于两张塑胶纸之间杆薄，放上冷冻的馅料粉团卷起成圆条状。然后放在塑胶纸上包起放回冷箱冷藏隔夜。
- 外皮：**将青色粉团置于两张塑胶纸之间杆薄，放上冷冻的馅料粉团卷起成圆条状。然后放在塑胶纸上包起放回冷箱冷藏隔夜。
- 把冷冻好的粉团切片，排入铺纸的烘盘上。盛入预热烘炉以150度烤20分钟后。

### Method

- Dough:** beat ingredient (A) to form a dough. Divide dough into 3 portions; mix 300g with ingredient (B) knead evenly into filling dough; mix 240g with ingredient (C), knead evenly into green dough to be used as crust; leave the remaining 240g as plain dough.
- Filling:** knead filling dough (from step 1) into round cylinders. Wrap up in plastic wrap and chill in the refrigerator for 15 minutes.
- Inner crust:** place the plain dough in between two plastic wrap. Roll out until thin, place the chilled filling dough (step 2) on top. Roll into a cylinder. Again, wrap up in plastic wrap and chill in a refrigerator for 20 minutes.
- Outer crust:** place the green dough in between two plastic wrap, roll out until thin, place the chilled combination cylindrical dough (step 3) on top. Roll into a cylinder. Again, wrap up in plastic wrap and chill overnight in a refrigerator.

5. Cut chilled dough into 3mm thin slices, arrange onto a lined baking tray. Bake in a preheated oven at 150C for 20 minutes.