

海苔曲奇饼 Seaweed Cookies

Easiest crispy salty seaweed cookies, Yummylicious

30 pieces



Easy

up to 10 Min.



Ingredients:

For Tarts:

- 1 box Dr. Oetker Nona Tarts
- 200 g Salted Butter (softened)
- 1 Egg (Large)
- 30 g Seaweed (shreaded thinly)
- White Sesame Seeds
- 1 Egg Yolk

- 1 Preheat oven to 180°C.
- 2 Place Dr. Oetker Nona Tarts and seaweed in a mixing bowl. Mix well.
- 3 Add in butter and egg, mix well.
- 4 Lined a baking tray with grease proof paper. Place the dough on the baking paper and cover with another sheet of baking paper. Flatten the dough with a baking tray or cake roller (approximately 3mm thick).
- 5 Brush the dough with egg yolk and sprinkle with some white sesame seeds.
- 6 Cut the dough into 7cm length and 2cm width and bake at 180°C for 15-18 minutes.