

Honeycomb Cookies

Dr. Oetker Nona Recipe for Honeycomb Cookies

1 Portion



Easy

up to 10 Min.



Ingredients:

For Honeycomb Cookies:

120 g Dr. Oetker Nona Rice Flour
½ tsp Dr. Oetker Nona Corn Starch
1 Egg (Large)
4 tbsp Sugar
Salt
50 ml Coconut Milk (Thick)
40 ml Water
1 Brass Mould

Untuk Kuih Goyang:

120 g Tepung Beras Dr. Oetker Nona
½ sudu teh Kanji Jagung Dr. Oetker Nona
1 biji Telur Gred A
4 sudu besar Gula
Garam
50 ml Santan (Pekat)
40 ml Air
1 Acuan Tembaga

- 1 **Heat oil in a pan over medium heat. Leave brass mould in the oil for a few minutes (fully covered by oil).**

Panaskan minyak di dalam kuali. Letakkan acuan di dalam minyak.

- 2 **Place all ingredients in the mixing bowl, mix well.**

Masukkan semua bahan ke dalam mangkuk besar, kacau sehati.

- 3 **Shake off excess oil from the mould, dip the mould into the batter just enough to cover the side (do not cover the top of the brass mould).**

Celupkan acuan ke dalam adunan, setakat menutupi bahagian tepi acuan (jangan mencelup sehingga menutupi bahagian atas acuan).

- 4 **Place it in the oil, hold the mould for a few seconds and lightly shake the mould to loosen the cookies from the mould.**

Masukkan acuan ke dalam minyak, pegang acuan untuk beberapa saat kemudian gocakkan acuan sedikit untuk menanggalkan kuih daripada acuan.



- 5 **Fry the cookies until golden brown, turning on the other side as needed. Remove cookies from pan and immediately.**

Goreng kuih sehingga warna kuning keemasan. Apabila kuih sejuk.

- 6 **Keep it in an airtight container.**

Simpan dalam bekas kedap udara.

Noted/Tip:

In case the mould is not hot, the batter will not stick to the mould.

Jika acuan tidak cukup panas, adunan tidak akan melekat pada acuan.

