

Onde-onde Cookies

Look how beautiful these cookies turned out!

50 pieces



Easy

up to 10 Min.



Ingredients:

For Onde-onde Cookies:

1 box Dr. Oetker Nona Tarts
2 tbsp Dr. Oetker Nona Pandan Emulco
50 g Brown Sugar
200 g Butter
1 Egg (Large)
1 Egg White (whisked)
Dessicated Coconut

Untuk Biskut Onde-onde:

1 kotak Adunan Tat Dr. Oetker Nona
2 sudu besar Emulco Pandan Dr. Oetker Nona
50 g Gula Perang
200 g Mentega (dilembutkan)
1 biji Telur Gred A
1 biji Telur Putih (dipukul)
Kelapa Parut Kering

1 Preheat oven to 180°C.

Panaskan ketuhar pada suhu 180°C.

2 Place Dr. Oetker Nona Tarts, butter, egg and brown sugar in a mixing bowl. Mix until dough form. Add pandan emulco and mix well.

Masukkan Adunan Tat Dr. Oetker Nona, mentega, telur dan gula perang ke dalam mangkuk dan gaul sebati. Tambahkan emulco pandan dan gaul sehingga sebati.

3 Roll the dough to 2cm ball, coat with egg white and roll on desiccated coconut. Decorate with brown sugar on top.

Ulikan doh sebesar 2.5cm, salutkan dengan putih telur dan kelapa kering.

4 Place the tarts on lined baking tray and bake at 180°C for 15 minutes.

Susunkan di atas dulang pembakar dan hiaskan dengan gula perang. Bakar pada suhu 180°C selama 15 minit.