

# Asian Spicy Curry Cookies



*For a savoury treat that is uniquely Asian, indulge in these spicy curry cookies that are sure to tantalize your tastebuds.*

### **Nutrition Content Per 100g:**

*Calories 508kcal; Total Fat 28.7g; Saturated Fat 16.8g; Trans Fat 0.1g; Cholesterol 0mg; Total Carbohydrates 58.8g; Dietary Fiber 1g; Sugars 25g; Protein 3.7g; Calcium 177mg; Magnesium 38.2mg; Phosphorus 269mg; Potassium 535mg; Sodium 510mg; Iron 1.3mg; Vitamin A 0iU; Vitamin C 0mg*

### **Benefits of Using U.S. Permeate:**

- Replacement of salt for a “better-for-you” cookie with lower sodium.
- Enhance the flavour of cookies.
- Contribute to browning and provide good spread ratio in cookies.

### **Ingredients**

Plain Flour	280g
Corn Flour	74g
Icing Sugar	150g
Baking Soda	4g
Baking Powder	12g
Vanilla Extract	6g
<b>U.S. Permeate</b>	<b>150g</b>
Curry Powder	12g
Chilli Flakes	6g
Margarine	300g
<b>Total</b>	<b>994g</b>

### **Preparation**

1. Add in all the ingredients and margarine into a mixing bowl.
2. Mix at low speed for 1 minute followed by high speed for 3 minutes until soft cookie dough is formed.
3. Remove dough and roll into cylindrical log shape of 3.5 cm in diameter.
4. Put the dough log in the chiller to allow dough to firm up for easy cutting.



### Preparation

5. Cut chilled dough into about 1 cm thick (dough weight: 12g) and place on baking tray.
6. Sprinkle chilli flakes on the surface of the cookie dough.
7. Bake cookies at 165°C for about 15 to 20 minutes.

### Tips:

- Enjoy a more premium and richer taste experience by replacing margarine with U.S. butter.
- For other Asian variations, herbs and spices (e.g. ginger powder, black pepper, tumeric) can be used to replace curry powder and chilli flakes.

Developed by U.S. Dairy Export Council Southeast Asia.  
For additional information and recipes using U.S. dairy ingredients, visit: <https://www.usdairyexcellence.org/>