

## INGREDIENTS:

• <b>RAFLESIA</b> flour	650 gr
• Butter	200 gr
• Margarine	300 gr
• Powdered sugar	40 gr
• Egg yolks	60 gr
• Cocoa powder	15 gr
• Food coloring (red)	as needed
• Melted white chocolate	as needed

## GLAZE INGREDIENTS:

• Egg whites	140 gr
• Powdered sugar	150 gr
• Lime juice	15 gr



## HOW TO MAKE:

1. Mix butter, margarine, and powdered sugar.
2. Add egg yolks and mix until well combined.
3. Add cocoa powder and food coloring, and mix until well combined.
4. Gradually add the Raflesia flour, mixing until evenly incorporated.
5. Transfer the mixture into a piping bag and pipe it onto a baking sheet.
6. Bake at 150°C (300°F) for 10-15 minutes, then remove from the oven.
7. Spread a layer of glaze on the center of each cookie, then stack them with another cookie.
8. Bake again until the cookies are fully cooked (approximately 5-10 minutes).
9. Melt white chocolate. Dip the edges of the cookies into the melted chocolate.
10. Once the chocolate has set, serve.

**Yields 15 pieces.**

**RECOMENDATIONS  
FOR FLOUR THAT  
CAN BE USED**

**Cita Rasa Pangan Berkualitas**

