







Contributed by students of Serangoon Garden Secondary School



Ingredients for SINGA Cookies



85 g cake flour

1 tbsp. / 15g egg mixture

25 g icing sugar

40 g unsalted butter

* 50 g plain flour for dusting onto pastry board for rolling of cookie dough



Equipment required



1 glass bowl (medium-sized)

1 spatula / palette knife

1 knife (food plating)

An Oven

1 tablespoon

1 rolling pin

1 sieve

1 pastry board



Ingredients for decoration

Chocolate chips
Chopped peanuts
Canned cherries
Sprinkles



Makes approx. 12 small cookies/2 large cookies Time: 60 minutes Before you start: Pre-heat oven to 175 degree celsius.

- 1. Sift flour and icing sugar into mixing bowl
- 2. Cut butter into smaller pieces
- 3. Rub in butter until texture becomes like parmesan cheese.
- 4. Create a well in the middle, add 1 tbsp of egg.
- 5. Knead out to form a dough, which should come together nicely and not crumbly or sticking to hands.
- 6. Roll out dough to form a 5mm-thick cookie dough sheet.
- 7. Using cookie moulds and cutters, shape it according to shapes of SINGA and the Kindness Cubbies
- 8. Bake at 175 degree celsius for about 12 15 minutes, or until a light golden brown on the edges. Transfer cookies onto cooling rack and let cool to room temperature.









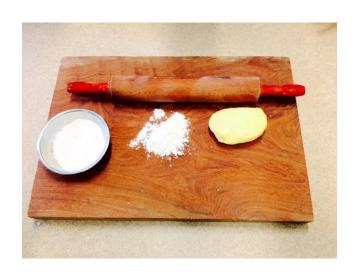
















Ideas for shaping the cookie dough using cookie cutters





Recipe, photo and ideas are contributed by Nutrition Food Science Department (NFS) and Secondary 2 classes'2015

by



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