

Ondeh Ondeh Cookies

ingredients list

- 200g butter
- 100g icing sugar
- a pinch of salt
- 5g coconut milk
- 5g green pandan essence
- 50g ground almond
- 300g flour
- 250g desiccated coconut

Gula Melaka sauce

- 50g gula melaka
- 50g water
- 1 pandan leaf
- a pinch of salt



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recipe

- 1** Combine the butter and icing sugar. Whisk together at a slow speed until they meld together. Add in salt and coconut milk to the mixture. Continue whisking until mixture is homogenous.
- 2** Add in the green pandan essence, flour and ground almonds. Whisk until mixture has a dough-like consistency.
- 3** Leave the dough at room temperature for half an hour.
- 4** Put the desiccated coconut in a bowl and combine with the gula melaka sauce. Leave it aside to cool.
- 5** Portion your ondeh ondeh dough into dough balls of about 12g - 15g each.
- 6** Fill in each dough ball with a ball of the gula melaka and coconut mixture. Moist your hand with water and roll the filled dough in desiccated coconut. *(this allows the coconut to stick on better)*
- 7** Plate the dough balls on the tray and let them bake at 160°C for 18 minutes. After 12 minutes, flip the tray, cover with baking paper on top and let it bake for 6 minutes.
- 8** Dig in!