

Kuek Bangkit

by: Chef Philip Chia (Peranakan Heritage Cooking)



INGREDIENTS

- Sago flour 500 g
- Tapioca flour 250 g
- 2 pandan leaves cut into short length
- Coconut milk 350 ml
- Icing sugar (confectioner's) 300 g
- 5 egg yolks, beaten
- Salt 1/2 tsp

DIRECTIONS

1. Heat a dry clean wok over a low heat, add sago flour, tapioca flour and pana leaves and dry fry until flour mixture is light and fluffy. Remove from heat and set aside to cool completely. Set some flour aside for dusting work surface.
2. In a pot, heat coconut milk with icing sugar over very low heat, stirring until sugar is dissolved. Remove from heat and set aside to cool completely.
3. Stir beaten egg yolk and salt into cool coconut milk mixture, then pour into cooled flour mixture, a little at a time, mixing gently to obtain dough.
4. Preheat oven to 175 C (350 F).
5. Dust a work surface lightly with reserved flour. Roll dough out into a 0.5 cm (1/4 inch) thick sheet, then using a bankit mould or small cookie cutter to cut out cookies. Placed on a lined baking tray. Makes about 40 cookies. Decorate cookies using a cookie pincher.
6. Bake cookies for about 15 mins until cookies are just lightly coloured. Remove from tray and place on a wire rack to cool.
7. Cookies can be stored in an airtight container for up to 6 months.