



# Coffee white layer cookies

NIBBLEDISH CONTRIBUTOR

## Ingredients

200gm butter  
50gm ghee  
120gm icing sugar  
250 gm flour  
130gm corn flour  
60 gm ground almond  
1 tsp cappuccino paste  
Topping:  
Dark and white chocolate

## Instructions

1. Beat butter, ghee and icing sugar evenly.
2. Add remain ingredients and knead to a dough.
3. Roll out dough into 1 cm thickness and using a ring cutter , cut out the shape of a small doughnut.
4. Bake in a preheated oven at 150 C for 30 min.
5. When cookies cooled, dip cookies in melted dark chocolate. Pipe melted white chocolate over the coated cookies. Leave to set before storing in air-tight container for keep.