



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.