



Kindness Recipe



Contributed by students of
Serangoon Garden
Secondary School



Kindness Recipe

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





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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.**



Kindness Recipe



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7 Ideas for shaping the cookie dough using cookie cutters





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

by



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