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PREP: 15mins
COOK:
SERVES:20

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Ube Crinkle Cookies

Crisp and crinkly on the outside, and irresistibly soft on the inside, our Ube Crinkle Cookies are the perfect treat for your celebrations. Wishing you prosperity and good fortune this Lunar New Year!

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Ingredients

- 2 1/4 cups self raising flour
- 1/2 tsp fine sea salt
- 3 tsp Queen Natural Vanilla Extract
- 1/2 cup caster sugar
- 200g ube jam (or use halaya), room temperature
- 1/2 cup vegetable oil
- 2 large eggs, beaten and at room temperature
- 1 cup icing sugar

Method

STEP 1

In the bowl of a stand mixer fitted with a paddle attachment, or using a hand held electric mixer, combine caster sugar, ube jam, vanilla extract and oil and mix until combined.

STEP 2

Scrape down the sides of the bowl, add eggs and mix until just combined. Add flour and salt and mix on low until just combined, then scrape down sides again and refrigerate, covered, for a few hours or overnight.

STEP 3

When ready to bake, preheat oven to 180°C and line a large baking sheet with baking paper.

STEP 4

Working quickly with damp hands, roll a tablespoon sized piece of dough into a round ball and coat liberally in icing sugar. Place on your cookie sheet and repeat with remaining dough ensuring the dough is placed 3-4cm apart. Bake for 8-10 minutes until the cookies have spread and cracked on top and are no longer glossy. Remove from oven and set aside to cool on pan for 5 minutes to set enough to handle before transferring to a cooling rack to cool completely.

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