

Introducing

Gifting Ideas For Assorted Cookies

Celebrate this festive season with Mouth-watering Goodies



Recipes Featured :

- Short Bread Cookies
- Boost Crunchy Cookies
- Enhance Premix Dry Fruit Cookies
- Red Velvet Premix Nut Cookies
- Almond Cookies (gluten Free)
- Crunchy Brownie Walnut Cookies
- Kids Cookies





Short Bread Cookies

HOW TO MAKE

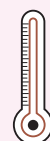
- In a separate bowl, sieve flour and set aside.
- Beat the **GSM Margarine** and sugar until light and fluffy, beat in the vanilla powder & gently stir in the flour mixture, just until incorporated.
- Place the dough in a plastic wrap and chill the dough for an hour.
- Make a round out of the chilled dough and press the dough lightly with small hole in center as shown in picture.
- Place on a baking tray and bake at 170°C for about 10-15 minutes or till done.

For Filling

- Cook the **Enhance Glaze** with sugar till it reduces to half.
- Pipe this Flavoured Glaze at the center of cookies as shown in picture.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Golden Seal Margarine (GSM)	335 gms
Flour	500 gms
Powder Sugar	165 gms
Vanilla Powder	5 gms
For Filling	
Enhance Flavoured Glaze	200 gms
Sugar	50 gms



170°C



10-15 Min.

Boost Crunchy Cookies

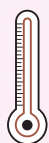


HOW TO MAKE

- In a large bowl, cream **Marvo Pride** & powder sugar.
- Add milk powder, custard powder, coconut powder and vanilla powder.
- Add milk, salt, baking soda and boost creaming till it gets light and fluffy.
- Blend the dry ingredients.
- Roll the dough into a log about 2 inches in diameter.
- Cut the dough into 1/8-inch thick.
- Place it on baking tray.
- In a medium bowl, brush the cookies with the milk and sprinkle with sugar.
- Bake at 160° C for 20 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	1100 gms
Powder Sugar	1000 gms
Marvo Pride	900 gms
Milk Powder	100 gms
Custard Powder	100 gms
Milk	200 ml
Vanilla Powder	10 gms
Salt	5 gms
Baking Soda	10 gms
Coconut Powder	100 gms
Boost	100 gms
Grain Sugar	Top Topping



160°C



20 Min.





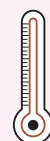
Enhance Premix Dry Fruit Cookies

HOW TO MAKE

- Take a mixing bowl add **Marvo Ultra** with **Enhance Egg Free Vanilla Cake Mix** and cream until light and fluffy.
- Slowly add milk, baking soda, all the essence and mix well.
- Finally fold in the maida and coconut powder and mix half the dry fruits to make a soft dough.
- Make round balls weighing 15 to 20 gms and dip them upside down in to coarse nuts such that the nuts are on top of the biscuits.
- Place them about 2 ½ inches apart from each other on a baking tray and rest for 10 minutes.
- Bake in a preheated oven at 160° C for 15 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Enhance Egg Free Vanilla Cake Mix	1000 gms
Marvo Ultra	400 gms
Maida	100 gms
Baking Soda	10 gms
Milk/Water	200 ml
Coconut Powder	100 gms
Almond, Cashew Nut, Pista	200 gms
Almond, Cashew Nut, Pista Essence	2 gms (each)



160° C



15 Min.



Red Velvet Premix Nut Cookies

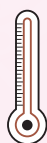


HOW TO MAKE

- Take a mixing bowl, add **Marvo Ultra** & cheese cream with **Desire Egg Free Red Velvet Cake Mix** and Cream until light and fluffy.
- Slowly add milk, baking soda, custard powder and milk powder and mix well.
- Finally fold in the maida, white choco chips and cashew nuts and make a soft dough.
- Make round balls weighing 15 to 20 gms and dip them upside down in to nuts such that the nuts are on top of the biscuits.
- Place them about 2 ½ inches apart from each other on baking trays and rest for 10 minutes.
- Bake in a preheated oven at 160° C for 15 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Desire Egg Free Red Velvet Cake Mix	1000 gms
Marvo Ultra	350 gms
Maida	100 gms
Milk Powder	50 gms
Milk/Water	150 ml
Cream Cheese	50 gms
White Choco Chip	100 gms
Cashew Nuts	100 gms
Cheese Essence (Required)	2 gms
Baking Soda	5 gms



160° C



15 Min.





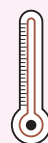
Almond Cookies (Gluten Free)

HOW TO MAKE

- In a bowl, cream together **Marvo Pride**, powder sugar, milk powder & caster sugar till light & fluffy.
- Add nutmeg powder, salt, almond, essence & vanilla powder.
- Add fold in the almond powder (don't do over mixing).
- Sheet the dough to a thickness of 4 mm in a medium bowl.
- Brush the cookies with the milk wash and sprinkle on top chopped pista and cut in shapes as desired.
- Arrange on a baking tray and bake at 160° C for 20 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Almond Powder	1000 gms
Caster Sugar	200 gms
Powder Sugar	300 gms
Marvo Pride	400 gms
Milk Powder	50 gms
Almond Essence	3 gms
Nutmeg Powder	5 gms
Salt	5 gms
Almond On Top	100 gms
Vanilla Powder	10 gms



160° C



20 Min.



Crunchy Brownie Walnut Cookies

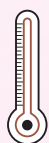


HOW TO MAKE

- Take a mixing bowl, add **Marvo Pride** with **Desire Brownie Premix** and cream until light and fluffy.
- Slowly add milk and mix well.
- Finally fold in the maida and coconut powder, **Desire Choco Chips** and mix half the dry fruits to make a soft dough.
- Make round balls weighing 15 to 20 gms and dip them upside down in to walnuts such that the nuts are on top of the biscuits.
- Place them about 2 ½ inches apart from each other on a baking tray and rest for 10 minutes.
- Bake in a preheated oven at 160° C for 15 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Desire Brownie Premix	1000 gms
Marvo Pride	400 gms
Maida	100 gms
Milk/Water	150 ml
Coconut Powder	100 gms
Walnut	100 gms
Desire Choco Chips	100 gms



160° C



15 Min.





Kids Cookies

HOW TO MAKE

- In a bowl, cream together **GSM** & powder sugar till light & fluffy.
- Add vanilla powder, nutmeg powder and add milk slowly.
- Flour is folded by hand and processed to crumbled dough.
- Keep it in the refrigerator for one hour.
- Make smooth dough into 8" circles. Fork it suitably. Cut dough into desired shapes.
- Bake at 160° C for 25-30 minutes till light brown.

Flavouring

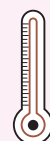
- Short bread can be flavoured with spice and sugar based flavour or powders for variations.

Precaution

- Take care of storage as the name suggests it is delicate, fragile and light.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Golden Seal Margarine (GSM)	200 gms
Flour	300 gms
Powder Sugar	100 gms
Vanilla Powder	5 gms
Nutmeg Powder	3 gms
Milk / Egg	50 gms



160° C



25 -30 Min.



Marvo[®]

FOR CRUNCHY COOKIES & BISCUITS

Easy to clean and blends well with sugar and flour, gives uniform finish in drop and wire-cut cookies, aeration gives crispy cookies and long lasting freshness and colour.

