

BUNGE

Masterline®

BULLETIN VOLUME 119, SEPTEMBER 2025

PREMIUM COOKIES



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Marvo® *Pride*

For **CRUNCHY** Cookies & Biscuits



SCAN TO EXPLORE

*Pictorial representation is indicative usage of the product

“Cookies that turns everyday snacking into a celebration!”

Step into the world of premium cookies where tradition meets innovation. Each creation in our collection is more than just a treat — it’s an experience. From the wholesome crunch of multigrain and sattu bites to the exotic elegance of rose gulkand and matcha green tea,

Every cookie is thoughtfully designed to balance taste, texture, and wellness. Using carefully chosen ingredients — jaggery, dates, oats, nuts, spices, and global favorites like biscoff and dark chocolate — our range celebrates natural goodness with gourmet flair.

Each bite is a reflection of craftsmanship, passion, and the pursuit of perfection. Whether it’s a festive gathering, a mindful snack, or simply a moment of indulgence, these cookies promise to make it memorable.

PREMIUM BY NATURE, EXTRAORDINARY BY TASTE.





SUGAR-FREE CORN FLAKES COOKIES

Crunchy corn flakes blended into a light, sugar-free cookie. A perfect balance of taste and health.

INGREDIENTS

QUANTITY

Wholewheat Flour	700 g
Marvo Pride	680 g
Liquified Sugar Free	600 g
Milk Powder	500 g
Coconut Powder	100 g
Corn Flakes	400 g
Oats	200 g
Curd	50 g
Cashew Crushed	150 g
Custard Powder	20 g
Vanilla Powder	10 g
Amonia	8 g
Baking Powder	5 g

METHOD:

- ☞ **Pre-preparation:** Preheat oven to 160–170°C. & Line baking trays with parchment paper.
- ☞ **Dry Mixing:** In a large bowl, sieve whole wheat flour, custard powder, vanilla powder, baking powder, and ammonia together & Add milk powder, coconut powder, oats, and crushed Kaju (Cashews). Mix well to combine.
- ☞ **Creaming:** In another bowl, cream Marvo Pride (fat) until soft & gradually add liquid sugar-free and curd, whisking until smooth and creamy.
- ☞ **Combine Mixtures:** Slowly add the dry ingredients into the creamed mixture & mix gently to form a soft dough. (Avoid over-mixing to keep cookies light.)
- ☞ **Cornflakes Coating:** Crush cornflakes lightly by hand & Shape dough into small balls or flat cookies. Roll each cookie in cornflakes so they stick well on the outside.
- ☞ **Baking:** Place coated cookies on the lined tray, leaving some space between each & bake at 160–170°C for 18–22 minutes or until light golden brown.
- ☞ **Cooling:** Remove from oven and cool on wire rack completely. Cookies will firm up more as they cool.
- ☞ **Storage:** Store in an airtight container to retain crispiness.





SALTED VANILLA OATS COOKIES

Classic vanilla with a hint of salt, paired with wholesome oats. A hearty bite with a refined twist.

INGREDIENTS	QUANTITY
Maida	600 g
Marvo Pride	580 g
Oats	425 g
Baking Soda	25 g
Salt	42 g
Grain Sugar	500 g
Brown Sugar	450 g
Milk	200 ml
Vanilla Powder	5 g

METHOD:

- ☞ **Pre-preparation:** Preheat oven to 165–170°C. & Line baking trays with butter paper/parchment.
- ☞ **Dry Mix:** In a bowl, combine maida, oats, baking soda, salt, and vanilla powder & mix well and keep aside.
- ☞ **Creaming:** In another bowl, cream Marvo Pride (fat) with grain sugar and brown sugar until light and fluffy.
- ☞ **Wet Ingredients:** Gradually add milk into the creamed mixture and mix until smooth.
- ☞ **Combine:** Add the dry mix to the wet mixture slowly & Fold gently until a uniform dough form (do not over-mix).
- ☞ **Shaping:** Divide dough into small portions & Shape into balls or slightly flatten into discs.
- ☞ **Baking:** Place cookies on tray with some gap between each & bake at 165–170°C for 18–20 minutes or until golden brown at the edges.
- ☞ **Cooling & Storage:** Cool on a wire rack completely. Store in an airtight container to maintain crispness.





MATCHA GREEN TEA COOKIES

Delicate matcha flavor infused into buttery cookies. A modern treat with an exotic touch.

INGREDIENTS	QUANTITY
Maida	750 g
Marvo Pride	350 g
Brown Sugar	200 g
Sugar Powder	270 g
Milk	100 g
Baking Powder	5 g
Baking Soda	8 g
Salt	5 g
Matcha Powder	15 g
Pista	60 g
Vanilla Essence	5 ml

METHOD:

- ☞ **Prepare Ingredients:** Sieve maida (flour), baking powder, baking soda, salt, and matcha powder together. Keep aside.
- ☞ **Cream Butter & Sugars:** In a mixing bowl, cream Marvo Pride (fat/butter substitute) with brown sugar and powdered sugar until light and fluffy.
- ☞ **Add Liquid Ingredients:** Mix in vanilla essence and gradually add milk to form a smooth mixture.
- ☞ **Combine Dry Ingredients:** Gently fold in the sieved flour-matcha mix. Mix until just combined.
- ☞ **Add Nuts:** Incorporate chopped pista into the dough.
- ☞ **Rest the Dough (Optional for Better Flavor & Texture):** Wrap the dough and rest in the refrigerator for 30 minutes.
- ☞ **Shape Cookies:** Preheat oven to 170°C and portion dough into small balls, flatten slightly, and place on a lined baking trays
- ☞ **Bake:** Bake at 170°C for 12-15 minutes, or until edges are lightly golden but centers remain soft.
- ☞ **Cool & Store:** Allow cookies to cool on tray for 5 minutes, then transfer to a wire rack & store in an airtight container once fully cooled.



BISCOFF CHEESE COOKIES

The spiced sweetness of Biscoff meets creamy cheese. Rich, indulgent, and unforgettable.

INGREDIENTS	QUANTITY
Maida	720 g
Marvo Pride	380 g
Brown Sugar	250 g
Sugar Powder	225 g
Milk	100-120 g
Baking Powder	8 g
Baking Soda	8 g
Salt	5 g
Biscoff Spread	70 g
Biscoff Cookies Crushed	60 g

METHOD:

- ☞ **Prepare Dry Mix:** Sieve together maida, baking powder, baking soda, and salt. Keep aside.
- ☞ **Cream Fat & Sugars:** In a bowl, cream Marvo Pride with brown sugar and powdered sugar until smooth and fluffy.
- ☞ **Add Flavors:** Mix in Biscoff spread until well combined.
- ☞ **Incorporate Liquids:** Gradually add milk (100–120 ml as required) and blend to form a smooth mixture.
- ☞ **Combine Dry Ingredients:** Gently fold in the sieved flour mixture until the dough forms. Do not overmix.
- ☞ **Add Crunch:** Fold in crushed Biscoff cookies evenly into the dough.
- ☞ **Rest the Dough (Optional):** Chill the dough in the refrigerator for 20–30 minutes to enhance flavor and control spread.
- ☞ **Shape Cookies:** Preheat oven to 170°C. & Portion the dough into small balls, flatten slightly, and arrange on a lined baking tray.
- ☞ **Bake:** Bake at 170°C for 12–15 minutes, until edges turn golden brown.
- ☞ **Cool & Store:** Cool cookies on the tray for 5 minutes, then transfer to a wire rack. Store in an airtight container once cooled completely.



ROSE GULKAND COOKIES

Floral notes of rose and gulkand in every bite. A festive indulgence with a traditional charm.

INGREDIENTS	QUANTITY
Whole Wheat Flour	250 g
Maida	330 g
Marvo Pride	320 g
Butter	80 g
Powder Sugar	170 g
Castor Sugar	60 g
Rose Gulkand	90 g
Baking Powder	8 g
Baking Soda	5 g
Rose Essence	5 ml
Pink Colour	5 ml

METHOD:

- ☞ **Dry Mix:** Sieve maida, wheat flour, baking powder, and baking soda. Keep aside.
- ☞ **Creaming:** In a planetary mixer, cream Marvo Pride + butter with powdered sugar + castor sugar for 6–7 mins till fluffy.
- ☞ **Flavoring:** Add rose essence, pink color, and gulkand (use pre-dried gulkand for best results). Mix 1 min.
- ☞ **Dough Formation:** Fold in sieved dry mix gradually at slow speed till dough just binds. Avoid overmixing.
- ☞ **Resting (Optional):** Wrap dough and rest 20 min in chiller (10–12°C). Helps in shaping and reduced spread.
- ☞ **Shaping & Baking:** Sheet or ball dough (20–25 g each). Bake at 170°C for 12–14 mins, then 150°C for 5 mins (for moisture reduction).
- ☞ **Cooling & Packing:** Cool completely on wire racks & pack in airtight pouches/containers with 1 silica gel pouch per pack.



ALMOND MAKHANA COOKIES

Nutritious makhana blended with almond crunch. Wholesome, unique, and deliciously light.

INGREDIENTS

QUANTITY

Makhana Crushed	425 g
Almond Powder	300 g
Jaggery Powder	200 g
Desi Ghee	200 g
Marvo Pride	300 g
Cardmom Powder	25 g
Fennels Seed	50 g
Pumpkin Seed	50 g
Melon Seed	50 g
Flex Seed	50 g
Salt	15 g
Dry Rose Pettels Crushed	35 g
Wheat Flour	50 g
Baking Powder	4 g
Baking Soda	4 g
Amonia	3 g
Milk Essence	5 ml

METHOD:

- ☞ **Prepare Dry Mix:** Sieve together wheat flour, almond powder, baking powder, baking soda, and ammonia. Keep aside. Mix in crushed makhana, cardamom powder, fennel seeds, flax seeds, pumpkin seeds, melon seeds, salt, and crushed dry rose petals.
- ☞ **Creaming:** In a bowl or planetary mixer, cream Marvo Pride and desi ghee with jaggery powder until smooth and fluffy.
- ☞ **Add Flavor:** Mix in milk essence to the creamed mixture.
- ☞ **Combine:** Gradually fold in the dry mix into the creamed mixture until a soft dough forms. If the dough feels dry, sprinkle a little milk (only if required).
- ☞ **Rest Dough:** Cover and rest dough in refrigerator for 20–25 minutes to bind well and enhance flavor.
- ☞ **Shaping:** Preheat oven to 170°C. Portion dough into small balls (20–25 g each), flatten slightly, and arrange on a lined baking tray.
- ☞ **Baking:** Bake at 170°C for 12–14 minutes, then reduce to 150°C for another 5 minutes to ensure proper drying (important due to jaggery & seeds).
- ☞ **Cooling & Storage:** Cool cookies on tray for 5 minutes, then transfer to wire rack. Once fully cooled, store in an airtight container with a moisture absorber (silica gel pouch) for a longer shelf life.



OATMEAL CARROT COOKIES

Oats and carrots come together for a naturally sweet bite. A nourishing cookie with homely warmth.

INGREDIENTS

QUANTITY

Wheat Flour	480 g
Marvo Pride	425 g
Oats (lightly) Toasted	400 g
Grated Carrot	350-375 g
Cinamon Powder	20 g
Nutmeg Powder	10 g
Salt	22 g
Brown Sugar	220 g
Honey	30 g
Milk	150-170 ml
Vanilla Powder	10 g
Raisins	80 g
Amonia	8 g
Baking Powder	16 g
Baking Soda	16 g

METHOD:

- ☞ **Prep Carrots & Oats:** Lightly squeeze excess water from grated carrots before use. Toast oats in oven or pan for 3-4 minutes (removes rawness + reduces moisture).
- ☞ **Dry Mix:** Sieve flour, baking powder, baking soda, ammonia, cinnamon, nutmeg, salt. Add toasted oats and keep aside.
- ☞ **Creaming:** Cream Marvo Pride + brown sugar for 5-6 minutes until fluffy. Add honey + vanilla powder and mix well.
- ☞ **Add Carrots & Raisins:** Fold in carrots + raisins into creamed mixture.
- ☞ **Form Dough:** Gradually add the dry mix. Add milk slowly (only enough to bind). Dough should be soft but not sticky.
- ☞ **Rest Dough:** Chill dough for 20-30 minutes at 10-12°C to control spread and firm it up.
- ☞ **Shaping & Baking:** Preheat oven to 170°C. Shape 20-25 g portions, flatten slightly, and place on a lined tray. Bake at 170°C for 12-14 mins, then reduce to 150°C for 5 mins to remove extra moisture.
- ☞ **Cooling & Storage:** Cool completely on wire racks. Pack in airtight pouches/containers with silica gel to avoid sogginess.



GOODDAY JAGGERY COOKIES

Golden jaggery adds earthy sweetness to a classic cookie. Comforting, familiar, and festive.

INGREDIENTS

QUANTITY

Butter	700 g
Jaggery Powder	750 g
Wheat Flour	1400 g
SMP	22 g
Kaju Powder	160 g
Baking Powder	20 g
Milk	200 ml
Kaju	20 g

METHOD:

- ☞ **Prepare Dry Mix:** Sieve together wheat flour and baking powder. Keep aside. Mix in skimmed milk powder (SMP) and cashew powder.
- ☞ **Creaming:** In a mixing bowl, cream butter with jaggery powder for 6–7 minutes until light and fluffy.
- ☞ **Combine:** Gradually fold the dry mix into the creamed mixture & Add milk little by little to form a soft dough
- ☞ **Add Cashews:** Mix in broken cashew pieces (20 g) for crunch.
- ☞ **Rest Dough (Optional):** Wrap dough and rest for 15–20 minutes in refrigerator to improve shaping and control spread.
- ☞ **Shaping:** Preheat oven to 170°C & Roll or portion dough into small rounds (20–25 g each), flatten slightly, and arrange on a lined tray.
- ☞ **Baking:** Bake at 170°C for 12–14 minutes, until golden brown and set.
- ☞ **Cooling & Storage:** Cool on tray for 5 minutes, then transfer to wire rack. Store in an airtight container once completely cooled.



MULTIGRAIN SUGAR-FREE CORN FLAKES COOKIES

A blend of grains and crunchy corn flakes, crafted without sugar. Nutritious and full of flavor.

INGREDIENTS	QUANTITY
Whole Wheat Flour	500 g
Multigrain Mix Flour (Barley, Ragi, Jowar, Bajra)	200 g
Oats	200 g
Cornflakes (Lightly Crushed)	300 g
Marvo Pride	680 g
Liquid Sugar-free (Isomalt/Maltitol/Stevia Blend)	600 g
Milk Powder	50 g
Coconut Powder	100 g
Curd	50 g
Kaju (Crushed)	150 g
Custard Powder	20 g
Vanilla Powder	10 g
Salt	5 g
Baking Powder	5 g

METHOD:

- ☞ **Prepare Multigrain Base:** Mix whole wheat flour + multigrain mix flour + milk powder + custard powder + baking powder + salt. Add oats to the mixture and keep aside.
- ☞ **Creaming:** In a mixing bowl, cream Marvo Pride with liquid sugar-free for 5–6 minutes until light and fluffy.
- ☞ **Add Moist Ingredients:** Blend in curd and vanilla powder.
- ☞ **Combine Dry Mix:** Slowly fold the dry flour mixture into the creamed mix. Add coconut powder and crushed cashews.
- ☞ **Add Crunch:** Fold in lightly crushed cornflakes (reserve a handful for coating if desired).
- ☞ **Form Dough:** Mix to a soft, pliable dough (do not overmix). If needed, adjust with a spoonful of milk for binding.
- ☞ **Shaping:** Preheat oven to 170°C. Scoop 20–25 g portions, shape into balls, flatten slightly. Roll top side in extra cornflakes for a crunchy coating. Place on a lined baking tray.
- ☞ **Baking:** Bake at 170°C for 12–14 minutes, until cookies turn golden and set.
- ☞ **Cooling & Storage:** Cool on wire rack completely. Store in airtight jars with a moisture absorber (silica gel pouch) for longer crispness.





SOANPADI COOKIES

Inspired by the iconic mithai, with flaky richness in cookie form. A festive treat reimagined

INGREDIENTS

QUANTITY

Maida	500 g
Besan Flour	500 g
Coconut Powder	150 g
Elaichi Powder	10 g
Curd	150 g
Baking Soda	20 g
Pista Flakes	120 g
Marvo Pride	800 g
Powder Sugar	900 g
Milk Powder	50 g
Salt	A pinch

METHOD:

- ☞ **Prepare Dry Mix:** Sieve together maida, besan flour, milk powder, baking soda, elaichi powder, and salt. Mix in coconut powder. Keep aside.
- ☞ **Creaming:** In a mixing bowl, cream Marvo Pride with powdered sugar for 6–7 minutes until light and fluffy.
- ☞ **Add Curd:** Blend in curd to the creamed mixture for smooth consistency.
- ☞ **Combine Dry Ingredients:** Gradually fold in the prepared dry mix to form a soft dough. Avoid over mixing to maintain light texture
- ☞ **Add Nuts:** Gently mix in pista flakes.
- ☞ **Rest Dough (Optional):** Wrap ana lightt dough for 20 minutes in refrigerator to firm up and control spread.
- ☞ **Shaping:** Preheat oven to 170°C& Shape dough into small balls (20–25 g each), flatten slightly, and place on lined tray. (Optionally sprinkle extra pista flakes on top.)
- ☞ **Baking:** Bake at 170°C for 12–14 minutes, until golden at edges and set in the center.
- ☞ **Cooling & Storage:** Allow cookies to cool on tray for 5 minutes, then transfer to wire rack & once cooled fully, store in airtight containers.



SESAME & COCONUT COOKIES

Roasted sesame and tropical coconut create a nutty, crisp delight. Wholesome and flavorful.

INGREDIENTS

QUANTITY

Maida	500 g
Coconut Powder	500 g
Marvo Pride	500 g
Powder Sugar	500 g
White Thill	150 g
Milk Powder	50 g
Milk	150 ml
Elaichi Powder	10 g

METHOD:

- ☞ **Prepare Dry Mix:** Sieve together maida + milk powder + elaichi powder & Mix in coconut powder. Keep aside.
- ☞ **Creaming:** In a mixing bowl, cream Marvo Pride + powdered sugar for 5–6 minutes until smooth and fluffy.
- ☞ **Add Milk:** Blend in milk gradually to make a smooth mixture.
- ☞ **Combine:** Slowly fold in the dry flour–coconut mix until a soft dough forms & add white till (sesame seeds) and mix gently.
- ☞ **Rest Dough (Optional):** Cover and chill dough for 15–20 minutes to bind better and control spread during baking.
- ☞ **Shaping:** Preheat oven to 170°C. Divide dough into small balls (20–25 g each), flatten slightly. Optionally, roll the top in extra sesame seeds for a crunchy finish. Arrange on lined baking tray.
- ☞ **Baking:** Bake at 170°C for 12–14 minutes, until golden at edges and lightly crisp.
- ☞ **Cooling & Storage:** Cool on tray for 5 minutes, then transfer to wire rack. Store in an airtight container once fully cooled.

For all varieties of
PUFFS & KHARIS



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PREMIUM QUALITY PRODUCT



ALMOND, PISTA & CASHEW COOKIES

A trio of premium nuts in every golden bite. Luxurious, rich, and full of crunch.

INGREDIENTS

QUANTITY

Maida	550 g
Coconut Powder	100 g
Marvo Pride	450 g
Powder Sugar	500 g
Milk Powder	100 g
Custard Powder	50 g
Vanilla Powder	5 g
Salt	4 g
Milk	40 g
Curd	40 g
Baking Soda	8 g
Badam Powder	75 g
Pista Flakes	100 g
Cashew Bits	100 g
Badam Flakes	100 g

METHOD:

- ☞ **Prepare Dry Mix:** Sieve together maida, milk powder, custard powder, baking soda, salt, and vanilla powder. Mix in coconut powder + badam powder. Keep aside.
- ☞ **Creaming:** In a mixing bowl, cream Marvo Pride + powdered sugar for 5–6 minutes until smooth and fluffy.
- ☞ **Add Moisture:** Add curd + milk mixture into the creamed fat-sugar mix. Blend well.
- ☞ **Combine:** Gradually fold in the prepared dry mix to form a soft dough.
- ☞ **Add Nuts:** Mix in pista flakes, cashew bits, and badam flakes evenly.
- ☞ **Rest Dough (Optional):** Wrap and refrigerate dough for 15–20 minutes to firm up and control spread.
- ☞ **Shaping:** Preheat oven to 170°C & Shape dough into small balls (20–25 g each), flatten slightly, and place on a lined tray. Garnish top with extra nut flakes if desired.
- ☞ **Baking:** Bake at 170°C for 12–14 minutes, until edges turn golden brown.
- ☞ **Cooling & Storage:** Cool on tray for 5 minutes, then transfer to wire rack & once fully cooled, store in airtight container.



DOUBLE CHOCO COOKIES (CHEWY)

Soft and chewy with double the cocoa goodness. A chocolate indulgence like no other.

INGREDIENTS

QUANTITY

Marvo Pride	450 g
Burra Sugar	400 g
Castor Sugar	200 g
Milk	120 g
Condensed Milk	75 g
Maida	650 g
Baking Soda	8 g
Baking Powder	8 g
Salt	8 g
Dark Choco Chips	250 g
Dark Compounds	500 g

METHOD:

- ☞ **Prepare Dry Mix:** Sieve together maida, baking powder, baking soda, and salt. Keep aside.
- ☞ **Creaming:** In a mixing bowl, cream Marvo Pride + burra sugar + castor sugar until light and fluffy (about 5–6 minutes).
- ☞ **Add Liquid Ingredients:** Add milk + condensed milk and mix well.
- ☞ **Incorporate Chocolate:** Melt dark compound (250 g) gently (double boiler or microwave). Mix melted chocolate into the creamed mixture until smooth.
- ☞ **Combine Dry Ingredients:** Gradually fold in the sieved dry mix to form a soft cookie dough.
- ☞ **Add Choco Chips:** Fold in dark choco-chips (500 g) evenly through the dough.
- ☞ **Resting:** Chill dough for 20–30 minutes in refrigerator (this helps achieve chewy texture and prevents excess spread).
- ☞ **Shaping:** Preheat oven to 170°C. Scoop 25–30 g portions of dough, shape into balls, and place on a lined tray. Keep enough space between cookies (they will spread).
- ☞ **Baking:** Bake at 170°C for 12–14 minutes. Cookies should be set at edges but still slightly soft in the center (they firm up on cooling).
- ☞ **Cooling & Storage:** Allow cookies to cool on tray for 5 minutes, then transfer to wire rack. Store in an airtight container once fully cooled to maintain chewy texture.



MASALA BITE

A savory cookie with aromatic Indian spices. Perfect for snacking and tea-time moments

INGREDIENTS	QUANTITY
Maida	1000 g
Sugar Powder	250 g
Marvo Pride	300 g
Milk Powder	50 g
Custard Powder	50 g
Salt	35 g
Ghee	300 g
Baking Soda	10 g
Eggs	2 nos
MASALA	
Garlic Flakes	25 g
Peri Peri Masala	25 g
Puliyogre Mix	75 g
Ajawain	15 g

METHOD:

- ☞ **Prepare Dry Mix:** Sieve together with maida, milk powder, custard powder, salt, and baking soda. Keep aside.
- ☞ **Creaming:** In a mixing bowl, cream Marvo Pride + ghee + sugar powder until light and fluffy.
- ☞ **Add Eggs:** Beat in the eggs one at a time until fully incorporated.
- ☞ **Add Masala Flavors:** Mix in garlic flakes, peri peri masala, puliyogare mix, and ajwain. Blend well for even flavor distribution.
- ☞ **Combine Dry Ingredients:** Gradually fold in the prepared dry mix to form a soft, firm dough.
- ☞ **Resting:** Cover and rest the dough for 20 minutes to let flavors blend.
- ☞ **Shaping:** Preheat oven to 170°C. & Roll dough to desired thickness (5–6 mm). Cut into bite-sized pieces using a cutter or knife.
- ☞ **Baking:** Place pieces on a lined tray. & Bake at 170°C for 14–16 minutes, or until crisp and golden.
- ☞ **Cooling & Storage:** Cool on wire rack completely & Store in airtight jars to retain crispness and masala flavor.



SATTU DATES BITES

Traditional sattu blended with the natural sweetness of dates. A healthy, festive-inspired treat.

INGREDIENTS

QUANTITY

Sattu Flour (Roasted Channa Flour)	200 g
Atta	200 g
Golden Arrow/Marvo Pride	230 g
Baking Soda	8 g
Jaggery Powder	300 g
Milk	160 g
Masala Chai Powder	12 g
Cardamon Powder	10 g
Whole Deseeded Dated	300 g

METHOD:

- ☞ **Mix dry ingredients:** In a bowl, combine sattu flour, atta, , baking soda, masala chai powder, and cardamom powder. Mix well to ensure even distribution.
- ☞ **Cream fat:** In another bowl, cream Golden Arrow/Marvo Pride & Jaggery Powder until soft and fluffy
- ☞ **Combine:** Add the dry mix gradually into the creamed fat. Pour in milk little by little and mix Dates enrobing into a soft dough.
- ☞ **Shaping:** Take small portions of dough and cover the dates to with it to form into bite-sized balls.
- ☞ **Coat:** Coat it with the white sesame seeds
- ☞ **Bake:** Preheat oven to 170°C & Place shaped pieces on a greased/lined tray. Bake for 12–15 minutes or until golden brown.
- ☞ **Cool & Serve:** Allow to cool completely for the bites to firm up. Store in an airtight container.

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