



This recipe was crafted by women and girls in the Thailand baking school who have learned cooking as a trade so they can escape the red-light district and provide for their families. Learn more at worldhelp.net/freedom.

INGREDIENTS

Dough Ingredients

1 1/2 cups All Purpose Flour
1/2 cup Icing Sugar
1/4 cup Almond Flour
1/4 cup Shortening
1/2 tsp Salt
1/4 tsp Baking Powder
1 1/2 Tbsp Rice Bran Oil
Cashew Nuts for topping

Egg Wash Ingredients

1 Egg Yolk
1 tsp Milk
1/8 tsp Salt
1 drop Orange Food Coloring

Singapore Cookies

1. Preheat oven to 350 degrees.
2. Combine flour, almond flour, salt, and baking powder. Set aside.
3. In a separate bowl, mix shortening and icing sugar.
4. Add flour mixture to shortening and icing sugar mixture. Mix by hand until well combined.
5. Alternate adding small amounts of rice bran oil to mixture and kneading. If mixture begins to get sticky, do not add the full amount of oil.
6. Cover and rest for 30 minutes.
7. Roll dough out to approximately 1/2 inch thick. Use small cookie cutters (about 1 inch in diameter) to cut out shapes. Then place cookies on a lightly greased cookie sheet.
8. Mix egg wash ingredients together and brush mixture onto each cookie. Press a cashew lightly onto each cookie and brush with egg wash again.
9. Bake 20-25 minutes until light brown.