

Nothing beats the aroma of freshly baked goods wafting from the kitchen. *Bake & Celebrate: Cookies and Treats* is a collection of 42 recipes for irresistible cookies and treats lovingly contributed by selected top food and lifestyle bloggers and instagrammers from Singapore and the region.

With recipes for festive favourites such as *kuéh bangkit*, almond cookies and pineapple tarts, and treats with new and innovative flavours like matcha, salted egg yolk and *nasi lemak*, you will never run out of ideas for what to bake again!

Complete with personal anecdotes, insightful tips and beautiful photos taken by the contributors, this cookbook will inspire seasoned bakers and guide baking novices. Bake and celebrate with a cookie or treat today!



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Marshall Cavendish Cuisine

For Review Only

BAKE & Celebrate COOKIES and TREATS

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& Celebrate
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INTRODUCTION

Bake & Celebrate: Cookies and Treats is a delightful collection of cookie and treats for every home baker.

Exclusively put together by some of the top food and lifestyle bloggers and instagrammers from Singapore, Malaysia, Australia and the United Kingdom, these recipes have been rigorously tested in the kitchen and are sure to be a part of your joyous occasions.

Take your pick from scrumptious cookies and tarts to classic Chinese New Year treats. You can be sure that each recipe is uniquely created to win the hearts and stomachs of one and all.

The recipes are accompanied by beautiful photos lovingly taken by the bloggers in their signature styles and include insightful tips for healthy alternatives and shortcuts.

Show your love and hospitality for family and friends by pampering them with a delicious home-made treat today!

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COOKIES

LEMON CRISPY BISCUITS

Makes about 100 cookies

INGREDIENTS

250 g plain flour
1½ tsp baking powder
120 g brown sugar
180 g salted butter,
at room temperature
3 tsp lemon zest
1 tsp vanilla extract
30 g ground almond

METHOD

Preheat oven to 160°C. Line baking trays. Set aside.

Sieve together plain flour and baking powder into a bowl. Set aside.

Using an electric mixer, beat brown sugar and butter until light and fluffy. Add lemon zest and vanilla extract. Mix well. Reduce speed, then add ground almond. Mix well. Gradually add flour mixture and mix well to form a soft dough.

Scoop dough into a cookie press fitted with a floral disc and press out dough slightly apart onto prepared baking trays.

Bake at 160°C for 15–20 minutes or until cookies are golden brown.

Leave cookies to cool on a wire rack before serving or storing in an airtight container.

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These lemon zesty cookies are so delicious and are an excellent choice for anybody not wanting to bake with eggs! This recipe is so quick and easy to prepare and takes only 30 minutes to do. The sweet aroma will have your neighbours knocking on your door!



Recipe by

Ann Low

anncoojournal.com | @ann_journal

GREEN TEA COOKIES

Makes about 45–50 cookies

INGREDIENTS

240 g top flour
17 g quality green tea powder
150 g unsalted butter,
at room temperature
128 g icing sugar
 $\frac{1}{2}$ tsp salt
2 egg yolks

Finishing

1 egg white, beaten
Coarse white sugar
Black sesame seeds (optional)

METHOD

Sieve together top flour and green tea powder into a bowl. Set aside.

Using an electric mixer, cream butter, icing sugar and salt together. Add egg yolks and mix well to combine. Using a spatula, fold in sifted flour and green tea powder. Be careful not to over mix. Refrigerate for about 15 minutes.

Divide dough into 2 portions. Shape each portion of dough into a 3.5-mm wide log. Wrap logs in plastic wrap or parchment paper. Refrigerate both logs until firm. If not using immediately, you may store logs in a freezer for up to 2 months.

Preheat oven to 150°C. Line baking trays.

Cut logs into 7-mm thick rounds. Dip edges into egg white then coarse sugar. Place cookies slightly apart on prepared baking trays.

Bake at 150°C for about 25 minutes on the middle oven rack. Leave cookies to cool on a wire rack before serving or storing in an airtight container for up to 5 days.

Tips: You may sprinkle the top of the cookies with black sesame seeds before baking.

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These cookies are a perfect treat for any occasion— whether you are feeling peckish or just want to quietly unwind with a cup of tea. The use of icing sugar in the cookie dough gives it a delicate texture. Matcha, which is powdered green tea, makes it a little bit healthier and gives the cookies a lovely green hue.



Recipe by

Vickii Ma

vickiima.com | @vickiima

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TREATS



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PINEAPPLE TARTS

Makes about 60 tarts

INGREDIENTS

Pastry

- 300 g plain flour + extra flour for dusting
- 20 g cornflour
- 20 g icing sugar
- 1/4 tsp baking powder
- 1/2 tsp salt
- 200 g unsalted butter, chilled and cut into cubes
- 15 g egg yolk
- 1/2 tsp vanilla paste or extract

Egg Wash

- 1 egg yolk, mixed with 2 tsp milk

Pineapple Jam

- 1–2 pineapples, peeled and roughly cut into 3-cm cubes (require about 1 kg after peeling), do not discard core
- 2–3 pandan leaves, shredded and knotted
- 250 g castor sugar (adjust accordingly)

METHOD

Prepare pineapple jam. Using a food processor, process pineapple wedges in 2–3 batches. Transfer pineapple purée into a large cooking pan with a wide cooking surface.

Cook pineapple purée and pandan leaves over medium heat, stirring until pulp thickens. Add castor sugar and stir until jam is slightly watery. Reduce to low-medium heat and cook until jam is thick and slightly translucent.



Since young, I have been completely obsessed with pineapple tarts and I even started baking pineapple tarts when I was seven. Hence, searching for the best pineapple tarts recipes has become a must-do task for me every Chinese New Year.

Based on my comprehensive research and many years of testing pineapple tart recipes, I have derived this simple and basic pineapple tart recipe that produces melt-in-your-mouth tarts and are yet sturdy enough to stack and handle. For best results, please use good quality butter and vanilla paste or extract. Do not use vanilla essence or omit the addition of baking powder, icing sugar and salt in your pastry as the right amount of these essential ingredients can make your pineapple tarts extra yummy!



Recipe on page 78

Recipe by

Jessie Yap
@heartybakes

PINEAPPLE ROSES

Makes 60–70 cookies

INGREDIENTS

360 g plain flour
2 Tbsp cornflour
250 g unsalted butter,
at room temperature
50 g icing sugar
2 egg yolks
¼ tsp salt

METHOD

Sieve together plain flour and cornflour into a bowl. Set aside.

Using an electric mixer at high speed, cream butter and icing sugar for 1–2 minutes until light and fluffy. Add 1 egg yolk and mix well. Mix in remaining egg yolk and salt, stirring with a spatula to get a smooth consistency. Add one-third of flour mixture and mix well. Repeat with remaining flour mixture and mix well to form a dough.

Cover dough with plastic wrap and leave to firm up for 30 minutes in a cool and dry place.

Preheat oven to 160°C. Line baking trays.

Portion dough into 10 g balls. Flatten a ball of dough slightly and top with a ball of pineapple paste. Bring edges of dough up to enclose pineapple paste. Roll to form a smooth ball. Place ball of dough on a rose nail. Crimp petals using a crimper. Place pineapple roses onto prepared baking trays.

Bake at 160°C for 15 minutes before increasing the temperature to 180°C and bake for another 2 minutes. Brush pineapple roses with egg wash.

Leave pineapple roses to cool on a wire rack before serving or storing in an airtight container.

Tips: The pineapple roses can also be baked in mini cupcake liners as they help to retain the shape of the tarts.



For Review

These dainty pineapple tarts never fail to put a smile on the faces of those I share them with. They're a delight to have as they melt in the mouth and are an annual treat to have during the festive season!

600 g ready-made pineapple paste,
portioned into 8 g balls

Egg Wash

1 egg yolk, mixed with
1½ Tbsp milk or water



Recipe by

Cynthia Lim
thebakingbiatch.com