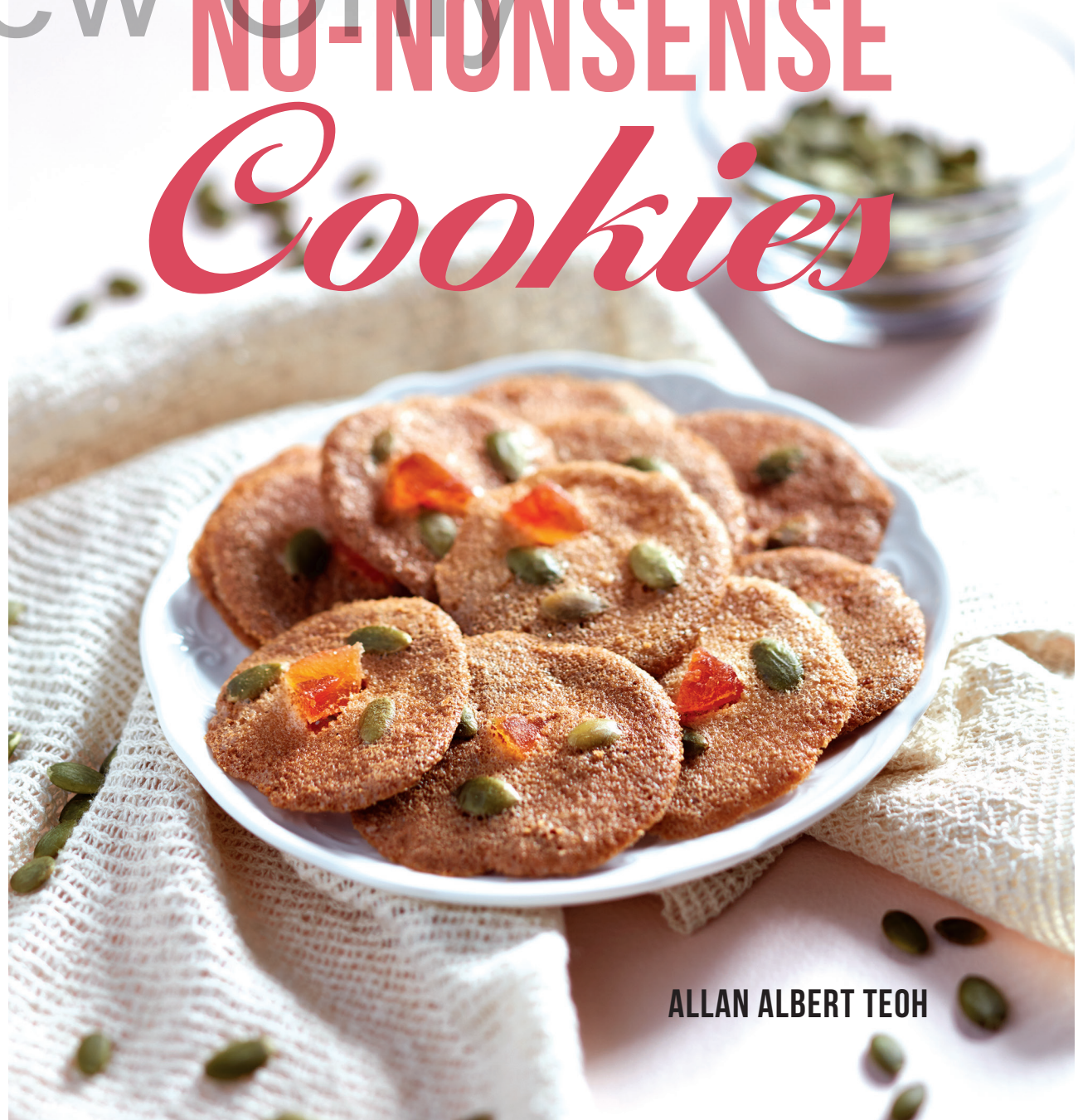


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ALLAN BAKES REALLY GOOD

NO-NONSENSE Cookies

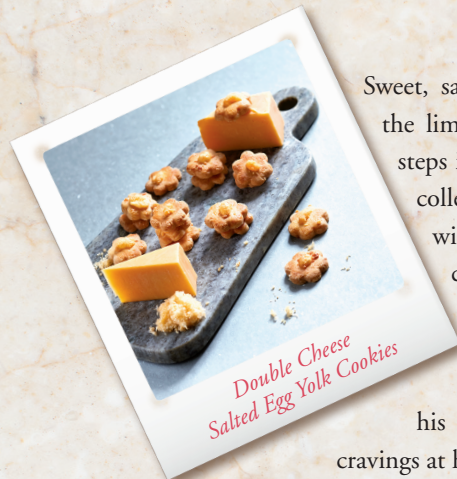


ALLAN ALBERT TEOH

ALLAN BAKES REALLY GOOD NO-NONSENSE Cookies

Marshall Cavendish Cuisine

Sweet, savoury and surprisingly straightforward — explore the limitless possibilities for cookies without complicated steps in *AllanBakes Really Good No-Nonsense Cookies*. This collection of recipes features classics and new creations with unexpected flavours. Indulge the taste buds with crispy salted egg yolk cornflake cookies, or surprise your loved ones with red curry cookies and eggless longan cookies. While playing with flavours and textures, Allan takes a no-frills approach and keeps his recipes easy to understand. Satisfying those cookie cravings at home has never been more enjoyable.



Double Cheese Salted Egg Yolk Cookies



Chicken Floss Cookies



Laksa Cookies



Red Velvet White Chocolate Chip Cookies

visit our website at:
www.marshallcavendish.com/genref

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For Review Only *Introduction*



To say the least, my love for cookie making did not get an early start. I believe my passion for baking cookies began while I was running my café business in the late '90s.

Although the thought of baking cookies was daunting at first, once I worked through the process and understood the techniques, knowing what to do became second nature. I believe that many people do not like baking cookies because they think that what they're attempting will not turn out right. To them I say, do not be intimidated by how daunting it seems. If Allan can bake cookies, so can you.

In this book, I share my love for the variety of ways that cookies can be made. It features 25 recipes for no-frills cookies that taste decadent. You don't have to have innate talent or fancy equipment to do so.

I sincerely hope that you will be able to take what I am sharing and make it your own, such that someday it will find a place in your collection of heirloom cookie recipes.

So, what are you waiting for? Let's start baking cookies!

Allan Albert Teoh

Dried Papaya and Pumpkin Seed Cookies

This cookie is like a tuile.
It is so thin and crispy that none can resist.

Makes about 80 cookies

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INGREDIENTS

75 g ground almonds
 1/4 tsp ground cinnamon
 1 medium egg white
 80 g unsalted butter, at room temperature
 100 g castor sugar
 1 medium egg yolk
 3/4 tsp grated lemon zest
 3/4 Tbsp maple syrup
 30 g dried papaya, diced
 30 g pumpkin seeds

METHOD

1. Preheat oven to 150°C. Line and grease baking trays. Set aside.
2. Mix ground almonds and cinnamon in a mixing bowl. Set aside.
3. Using an electric mixer with a whisk attachment, whisk egg white at medium-high speed until semi-stiff. Set aside.
4. In another clean bowl, whisk butter and sugar until fluffy. Add whisked egg white, followed by almond mixture and then egg yolk. Add lemon zest and maple syrup. Mix to incorporate all the ingredients.
5. Using a tablespoon, scoop dough into balls and arrange slightly apart on prepared baking trays. Flatten balls slightly with the back of a spoon. Sprinkle with dried papaya and pumpkin seeds.
6. Bake for 10–15 minutes or until cookies are golden brown.
7. Leave cookies on tray for about 5 minutes before removing to a wire rack to cool completely. Store in an airtight container for up to 1 week.



Salted Egg Yolk Cornflake Cookies

Do not let this cookie stand for too long at room temperature as it will lose its crispiness. Once it has cooled completely, store in an airtight container immediately.

Makes about 60 cookies

INGREDIENTS

80 g unsalted butter
 100 g honey
 5 sprigs curry leaves, washed, dried and cut
 30 g salted egg yolk powder
 10 small red chillies, diced
 1/2 tsp chicken seasoning powder
 180 g cornflakes

METHOD

1. Preheat oven to 150°C. Prepare baking trays and some small paper baking cups.
2. In a saucepan over medium heat, melt butter and honey. Add curry leaves and fry for 2–3 minutes until leaves are slightly crispy. Add salted egg yolk powder and stir well.
3. Add chillies and chicken seasoning powder. Continue frying the mixture until aromatic.
4. Add cornflakes and stir gently to combine. Remove mixture from heat.
5. Scoop a teaspoonful of mixture into each baking cup and arrange cups on prepared baking trays.
6. Bake for 10–15 minutes or until cookies are golden.
7. Leave cookies to cool completely on a wire rack. Store in an airtight container for up to 2 weeks.

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Gula Melaka Coconut Cookies

Palm sugar, or *gula melaka*, is the sap from a budding flower of a date or sago palm. It is said to contain vitamins and have a low glycemic index. It is reputed to be better for diabetics compared to cane sugar or honey.

Makes about 65 cookies

INGREDIENTS

60 g desiccated coconut + more for coating
 225 g plain (all-purpose) flour
 50 g potato starch
 1 tsp double-acting baking powder
 $\frac{1}{4}$ tsp bicarbonate of soda
 $\frac{1}{4}$ tsp salt
 120 g unsalted butter, at room temperature
 200 g palm sugar (*gula melaka*), grated
 1½ Tbsp coconut oil
 1 medium egg yolk
 2 Tbsp coconut cream

METHOD

1. Preheat oven to 160°C. Line and grease baking trays.
2. Spread 60 g desiccated coconut on an ungreased baking tray and toast in the oven for 5–10 minutes until lightly golden. If necessary, stir coconut midway to ensure an even colour. Leave desiccated coconut to cool and the oven heated.
3. Sift flour, potato starch, baking powder, bicarbonate of soda and salt together 3 times. Set aside.
4. Using an electric mixer with a paddle attachment, beat butter and palm sugar at medium-high speed for 5–6 minutes.
5. Add coconut oil and beat for 1 minute. Add egg yolk and beat until incorporated.
6. Add toasted desiccated coconut and coconut cream. Mix well. Add flour mixture and mix to form a dough. Do not overbeat.
7. Spread the remaining desiccated coconut on a tray. Using lightly floured hands, roll dough into balls, each about 15 g. Coat balls with desiccated coconut and arrange on prepared baking trays.
8. Bake for 35–40 minutes.
9. Leave cookies to cool completely on a wire rack. Store in an airtight container for up to 1 week.



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About the Author



Allan Albert Teoh is a self-taught baker whose hobby of weekend baking flourished into a popular culinary enterprise, AllanBakes. Well known for his delicious cheesecakes, Allan was crowned one of the four Cheesecake Heavenly Kings in a countrywide contest organised by *Lianhe Wanbao*. Allan's wonderful treats have also been recognised further afield at the Gourmand World Cookbook Awards 2011 in Paris, where his first book, *AllanBakes Really Good Cakes*, clinched the Best Desserts Cookbook Award for Singapore. At the Gourmand World Cookbook Awards 2013, his second book, *AllanBakes Really Good Treats*, was named the Best Pastries Book for Singapore. Allan's third book, *AllanBakes Really Good Cheesecakes*, was published in 2013.

In 2012, Allan mentored the winner and runner-up of the *Junior MasterChef Australia* (Season 2) when they visited Singapore to do a cooking demonstration at the Singapore Expo. Subsequently, Allan became a full-time culinary coach and consultant. In 2017, Allan joined Chef's Secrets Cooking & Baking Resource Centre as a partner. Allan continues to share his recipes and love for baking through the culinary workshops that he conducts at private cooking schools and community centres.