

PINEAPPLE COOKIES RECIPE

PINEAPPLE PASTE

INGREDIENTS

Pineapple	:	1 Large Size
Cinnamon Bark	:	2
Cloves	:	3
White Sugar	:	1/4 cup to 1/2 cup (an estimate only)

Time Required : 2 - 3 hours

Level of difficulty : Medium

Make 45 cookies

METHOD OF PREPARATION

1. Start off by cutting the pineapple - Slice off the crown and trim off the skin by cutting horizontally, from top to bottom. Remove the seeds and divide the pineapple by cutting horizontally into 8 pieces.
2. Use a grater to grate the pineapple. Alternatively, use a food processor to blend the pineapple. If using the food processor method, cut the stem from the pineapple flesh and into smaller chunks. Blend the stem first as the stem is harder. Then add in the pineapple flesh and blend until mushy.
3. Use a strainer or a cheesecloth to extract the juice from the grated pineapple. The juice can be serve as a drink.
4. Prepare a pan and cook the grated pineapple with cinnamon bark, cloves and sugar on medium heat for 20 minutes or until the excess juice completely dry up. Stir consistently so that it does not get burnt. It will become a little sticky and hold firmly together. Adjust the sweetness accordingly. The sweetness of the pineapple and personal preference affect the amount of sugar to be added.
5. Leave to cool at room temperature.
6. Once cooled, use a measuring teaspoon to make into round shape.

PINEAPPLE COOKIES

INGREDIENTS

All-Purpose Flour (sieved)	:	1 1/3 cups
Corn Starch	:	3 tablespoon
Confectioners Sugar	:	1/4 cup + 2 tablespoon
Egg yolk	:	1
Cold Unsalted Butter	:	2/3 cup
Salt	:	1/4 teaspoon
Vanilla Extract	:	1/2 teaspoon

Egg Wash:-

Whole Egg	:	1
Egg yolk	:	1
Fresh Milk	:	1 teaspoon

METHOD OF PREPARATION

1. In a mixing bowl, use a whisk to mix the dry ingredients (all-purpose flour, corn flour, confectioners sugar and salt).
2. Cut the cold butter into smaller cubes and add into the dry ingredients. Use your fingers to rub the butter into the dry ingredients until it resembles coarse meal .
3. Add in egg yolk and vanilla extract. Mix until just well-combined but be careful not to over-mix the mixture.
4. Wrap the cookie dough with plastic wrap and flatten it into a rectangular shape of approximately 10"x7" inch, with 5mm in thickness. Chill in the fridge for 30 minutes.
5. After 30 minutes, remove the plastic wrap and lightly dust the cookie dough with all-purpose flour and use the cookie cutter to cut out the shape from the dough.
6. Arrange the cookies on a baking tray.
7. Place the round pineapple paste in the centre of the cookies.
8. **(Optional)** Use the remaining dough to make thin strips and place on the pineapple paste. Gently press each end of the strips against the paste so that it doesn't fall apart once cooked. The strips give the cookies a better appearance and it is totally fine to omit this step.
9. **Egg Wash:** Use a whisk to beat whole egg, egg yolk and milk together. Lightly brush the cookies and the strips with beaten egg. This gives the cookies a nice golden brown color.
10. **(Optional)** Chill the cookies for at least 30 minutes. This step is optional but doing so will make the crust crispier and more tender.
11. Preheat oven to 350°F / 175°C. Bake in preheated oven for 25 minutes or until it produces a nice golden brown color.
12. Cool completely before storing in an airtight container. For freshness, consume within 3 weeks.