

## Flaky Lotus Seed Crisp

Group	Ingredients	Amount (g)
1	Cake Flour	600
	Icing Sugar	300
	Butter	150
	Shortening	150
	Eggs	240 (4 pieces)
	Ammonia	5
	Custard Powder	40
	Milk Powder	20
	Baking Soda	5
2	Lotus Seed Paste	30
	Salty Egg Yolk	½ piece

### Work Method

1. Mix Group 1 together to form a dough.
2. Roll dough out on a floured surface to 2mm thick.
3. Place the lotus seed paste and half piece of salted egg yolk onto each dough circle and enclose filling.
4. Arrange on a baking tray. Brush with beaten egg and decorate with walnut.
5. Bake in a preheated oven at 200°C for approximately 15 minutes.

