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BAKERY STYLE COOKIES LEVEL 1

1. COCONUT COOKIES
2. JEERA COOKIES
3. MASALA COOKIES
4. MOUTH MELTING COOKIES
5. KARACHI COOKIES
6. JIM JAM
7. PISTACHIO & ROSE COOKIES
8. CHOCO FLACKS COOKIES
9. CHOCO CHIP COOKIES
10. SAFFRON COOKIES
11. PISTA NANKHATAI
12. ALMOND COCONUT COOKIES
13. GOOD DAY COOKIES

A UNIQUE CULINARY CONCEPT BY CHEF TARUNA BIRLA

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1. COCONUT COOKIES

INGREDIENTS:

- Maida -1 cup (140 GM)
- Butter – ½ +2 tbsp cup
- Coconut powder - 1 cup
- Sugar powder - ½ cup
- Baking powder - ¼ tsp
- milk 1 tbsp

METHOD:

- Beat butter and powder sugar
- Add coconut powder + baking powder + maida and make balls
- Cover balls from coconut and bake it in oven for 10 -15 min. Coconut cookies at 180*

2. JEERA COOKIES

INGREDIENTS:

- Maida - 1 cup
- Butter - ½ cup
- Powder sugar - ¼ cup
- Shah Jeera - ½ tsp
- Baking powder - ¼ tsp
- Jeera - 1 tsp
- Salt - ½ tsp

METHOD:

- Beat butter and powder sugar
- Add b. p. + salt + jeera+ maida and prepare dough
- Make it as a chapatti and garnish with shah jeera and cut it Jeera cookies into a shape
- Bake it at 180*c for 10-15 min.

3. MASALA COOKIES

INGREDIENTS:

- Maida - 1 cup
- Butter - ½ cup
- Powder sugar - ¼ cup
- Baking powder - ¼ tsp
- Salt - ½ tsp
- Oregano ½ tsp
- Chilli flakes ½ tsp
- Fresh coriander 2 tbsp

METHOD:

- Beat butter and powder sugar
- Add b. p. + salt + maida + Oregano + Chilli flakes + fresh coriander and prepare dough.
- Make it as a chapatti and cut it masala cookies into a shape.
- Bake it at 180*c for 10-15 min.

4.MOUTH MELTING COOKIES

INGREDIENTS:

Maida/Flour – 250gm

Unsalted Butter – 75gm

Oil – 75gm

Icing Sugar – 125gm

Milk (Amul Gold) – 62.5ml

Milk Powder – 20gm

Baking Powder – ½ tsp

METHOD:

Cream the butter until it is fluffy and white. As they say “Where there is a whisk, there’s a way” so let’s don’t be afraid to take whisks!

Add sugar and mix till is dissolved.

Add the milk powder, mix properly and then add the milk slowly, mix it and when it is incorporated add some more.

Add the oil and mix thoroughly. Now add the maida and baking powder.

The dough which is now formed will be soft and fluffy.

Fit a star nozzle to a piping bag and fill it with the dough.

Make shapes like pipe swirls, rounds etc on a greased tray.

Bake immediately at 170 degree Celsius for 10-15 mins.

The cookies will be light golden brown in colour.

5. TRUTI FRUIT COOKIES

INGREDIENTS:

Maida 1 cup

Icing sugar ½ cup

Butter ½ cup (113 GM)

Cherry ¼ cup

Rose essence 2 drops

Milk 1- 2 tbsp

Custard powder 2 tbsp

METHOD:

Beat butter and icing sugar

Add maida + b.p + custard powder + cherry + essence and prepare dough

Make a roll and cling wrap it and freeze it for 1 hour.

Cut it & bake it 180 C for 10-15 mins.

6. JIM-JAM

INGREDEINTS:

Maida 1 cup

Sugar ¼ cup (85 GM)

Butter ½ cup

baking powder ½ tsp

Vanilla essence 3-4 drops

Icing sugar for decoration

Jam

METHOD:

As per class instructions.

7. PISTACHIO & ROSE COOKIES

INGREDIENTS:

Maida 1 cup

Butter ½ cup

Powder sugar ½ cup

Baking powder ¼ tsp

Pista powder 1 tbsp

Green colour

Rose essence + Rose pattles.

METHOD:

Beat butter and powdered sugar

Add maida + baking powder + pista powder

Make it as chapatti and freeze it for 30 min.

Cut in heart shape and bake it for 180 C for 15 min.

After cool garnish it with pistachio & rose.

8. CHOCO FLACKS COOKIES

INGREDIENTS:

Maida 1 cup

Butter ½ cup

Powder sugar ½ cup

Baking powder ¼ tsp

Milk 2 tbsp

Cocoa powder 2 tbsp

Cinnamon powder ½ tsp

FOR TOPPING:

Crushed corn flacks

Soda 1 tsp

METHOD:

Beat butter and powdered sugar

Add maida + baking powder + B.S + milk + cocoa powder + cinnamon powder

Make it as chapatti and freeze it for 30 min.

Cut in heart shape and bake it for 180 C for 15 min.

After cool garnish it with corn flacks.

9. CHOCOCHIPS COOKIES

INGREDIENTS:

Maida 1 cup

Butter ½ cup

Powder sugar ½ cup

Baking powder ¼ tsp

Chocochips ¼ cup

Soda Pinch

METHOD:

Same as pistachio and rose method.

10. SAFFRON COOKIES

INGREDIENTS:

Maida 1 + ½ cup (200 gm)

Powder Sugar 100 gm

Ghee 100 gm (1/2 cup)

Saffron ¼ tsp

Warm Milk 2 tsp

Cardamom

Nutmeg ¼ tsp

Pista chopped

11. pista naankhatai

INGREDIENTS:

ghee 1/2cup

sugar powder 3/4 cup

maida 1cup

besan 2 tbsp

suji 2 tbsp

pista powder 1 to 2 tbsp

green food colour

milk as required

pista for garnishing

12. ALMOND COCONUT COOKIES

INGREDIENTS:

Maida ½ cup

Butter 100 gm

Castor sugar 100 gm

Almond powder 4 tbsp

Coconut powder 4-5 tbsp

Vanilla

Milk Powder 2 tbsp

Baking Powder 1/8 tsp

13. GOOD DAY COOKIES

INGREDIENTS:

Maida 225 gm

Butter 125 gm

Powder sugar 100 gm

Milk maid 12 gm

Custard 12 gm

Milk powder 12 gm

Milk 12 ml

Baking powder $\frac{1}{4}$ tsp

Salt pinch

Kaju tukda 50 gm

Vanilla essence $\frac{1}{2}$ tsp

TARUNABIRLA