

# Simple Crunchy Cookies

## Ingredients

240 grams cake flour, 50 grams butter, 1 egg, 60 grams sugar

## Directions

1. Soften the butter in the microwave (for about 1 minute at 200 w), add sugar and cream until white and fluffy.
2. Beat the egg in the bowl, and mix well.
3. You don't need to worry about the eggs separating!
4. Add cake flour, and fold in.
5. Then knead the dough by hand.
6. It's ok not to sift the cake flour.
7. Cut out shapes with cookie cutters.
8. Or cut into pieces with a knife.
9. If you are making refrigerator cookies, divide the dough into 2, and freeze for about 15 minutes.
10. Slice into about 4 ~ 5 mm and bake in a preheated oven at 170c / 340f for 16 minutes.

## Source

Recipes1M: [cookpad.com/us/recipes/150865-simple-crunchy-cookies](https://cookpad.com/us/recipes/150865-simple-crunchy-cookies)

---

# RecipeML v1.1 - Terms of Usage

## Data Source and Reliance

This recommendation system relies on the RecipeNLG dataset, which is publicly accessible on Kaggle. Recommendations generated are derived from the information contained within this dataset.

## Disclaimer of Warranty

While we endeavor to provide accurate recipe recommendations, it's important to note that these suggestions are generated using Machine Learning and Natural Language Processing (NLP) technology. We do not guarantee the accuracy, completeness or suitability of any recommendations

## Data Privacy and Security

We are committed to safeguarding your data and privacy. Please refer to our Privacy Policy to understand how we collect, use & protect your personal information ([tinyurl.com/RML-PrivacyPolicy](https://tinyurl.com/RML-PrivacyPolicy))

By using this recommendation system, you acknowledge that you have read, understood, and agreed to these Terms of Usage. These terms are subject to change, and it is your responsibility to review them periodically for updates and modifications. For queries, mail [thisisashwinraj@gmail.com](mailto:thisisashwinraj@gmail.com)