

BACON KIP EKSPERIMENT



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2 cups all-purpose flour

3 tsp baking powder

1 tbsp sugar

1/2 tsp + another 1/2 tsp salt for topping

6 tbsp cold unsalted butter + 3 tbsp unsalted butter, melted

2 tbsp vegetable oil

2/3 cup water

Preheat oven to 400 F.

Put the flour, baking powder, sugar, and 1/2 tsp of salt in the food processor.

Pulse to combine.

Add cold butter a few small pats at a time, and pulse to combine.

Add vegetable oil. Pulse to combine.

Add water a little bit at a time. Pulse to combine after each addition. The dough should start to form a ball.

Roll dough out as thin as you can. Mine ended up being all different thicknesses. Don't sweat it. They are homemade! If you are really concerned, Jeffrey had luck using a pasta maker to make the dough all one thickness – great idea!

Use cookie cutters to cut the dough out. You can make them Ritz-shaped or any shape that you like.

CupCakeProject

ok nou die Brineel touch ek het bacon gebraai tot hy lekker hard was toe dit geblitz tot dit baie fyn was dit saam die

botter ingegooi en daarna wat die resep nie se nie het ek toe
alles klaar was die koekies met die gesmelte botter gesmeer en
maldon sout oor gespreinkel