

Puteri Mandi Telaga Tujuh

by Prof. Zamzani

Viewer: Puan Che binti Mohamad

<i>Tepung Pulut</i>	<i>2½ cawan</i>
<i>Gula</i>	<i>½ cawan</i>
<i>Air Kapur</i>	<i>1 sudu kecil</i>
<i>Air</i>	<i>secukupnya</i>
<i>Kelapa Parut (Putihnya sahaja)</i>	<i>½ biji</i>
<i>Garam</i>	<i>secukupnya</i>
<i>Daun Pandan</i>	<i>2 helai</i>

Sunquick Mandarin, Mix Berries, Blackcurrant & Tropical



Orange Sunquick Chocolate Chip Scones

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Tepung Serbaguna (All-Purpose Flour)	1 ½ cawan
Gula Pasir	2 sudu besar
Kulit Oren (Orange Zest)	2 sudu kecil
Sunquick Oren (Orange)	2 sudu kecil
Serbuk Penaiik	2¼ sudu kecil
Serbuk Soda	¼ sudu kecil
Garam	½ sudu
Mentega Sejuk tanpa Garam	6 sudu besar
Kuning Telur	1 biji
“Buttermilk” sejuk	¼ cawan + 2 sudu besar
“Dark Chocolate Chips”	½ cawan



Muffin Strawberry & Blackcurrant

by Chef Kim Lund

<i>Rasberri Segar</i>	<i>125 g</i>
<i>Gula</i>	<i>120 g</i>
<i>Tepung Gandum</i>	<i>320 g</i>
<i>Garam</i>	<i>½ sudu kecil</i>
<i>Serbuk Penaik (Baking Powder)</i>	<i>3 sudu kecil</i>
<i>Mentega yang dilembutkan</i>	<i>125 g</i>
<i>Sunquick Blackcurrant</i>	<i>30 g</i>
<i>Telur</i>	<i>1 biji</i>
<i>Susu</i>	<i>250 g</i>



Sunquick Orange Ice Cream Soda

by Deanna Yusuf

<i>Sunquick Oren</i>	<i>37 ml</i>
<i>Air Soda</i>	<i>330 ml</i>
<i>Ais Krim Vanilla</i>	<i>2 sudu besar</i>
<i>Ketulan Ais</i>	

