

Seaweed En- riched **Polvoron**



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Seaweed Enriched Polvoron

Ingredients:

1/4 cup seaweed powder
4 cups all-purpose flour
butter & margarine to flavor
2 tbsp vanilla
1 cup refined sugar
1 cup powdered milk

How to prepare:

1. Toast all-purpose flour and powdered milk separately from seaweed powder until golden brown.
 2. Toast the seaweed powder.
 3. Sift all toasted ingredients together.
 4. Prepare butter solution, and gradually mix in all ingredients.
 5. Cook, wrap and pack.
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