



Cookies & Biscuits - Cookies

Recipe No:
37990 - 37990A

Cookies

USING [Bakels 'Multi' Cookie Mix](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Bakels "Multi" Cookie Mix	1.000
	Cake Margarine - Medium Grade	0.250
2	Egg	0.175
Total Weight		1.425

Method: 1. Blend Group 1 together on low speed until well mixed.
2. Add Group 2 and bring together until clear (Do not over-mix).
3. The cookies can be hand-dropped or deposited on to a baking sheet with a size 40 ice cream scoop.
4. Oven temperature 190°C for approx. 12 minutes.

Notes: Cookies should be over-wrapped or bagged on the day of baking to maintain freshness and best results for your customers satisfaction.

VARIATIONS FOR RECIPE NO. 37990A:

APRICOT AND COCONUT: Add an extra 0.025kg egg, 0.175kg chopped apricots, 0.100kg fine coconut and 0.050kg water to standard recipe.

RUM AND RAISIN: Add 0.300kg chopped raisins, 0.025kg Apito Rum Paste and 0.025kg OP Rum to standard recipe.

JAFFA: Add 0.300kg chocolate chips and 0.040kg Apito Orange Paste to standard recipe.

LEMON AND SULTANA: Add 0.300kg sultanas and 0.040kg Apito Lemon Paste to standard recipe.

PECAN AND COFFEE: Add 0.300kg chopped pecans and 0.040kg Apito Coffee Paste to standard recipe.

DOUBLE CHOC: Add 0.030kg cocoa, 0.050kg water and 0.300kg chocolate chips to standard recipe.

CHERRY AND ALMOND: Add 0.150kg chopped cherries, 0.150kg flaked almonds and 0.040kg Apito Maraschino Paste to standard recipe.

DATE AND WALNUT: Add 0.050kg water, 0.150kg chopped dates and 0.150kg chopped walnuts to standard recipe.