

BUTTER MUNCHIES

OVERVIEW

09-065

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	0.100	100.00
BAKELS BAKING POWDER	0.006	6.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.080	80.00
Brown Sugar	0.160	160.00
BAKELS BALEC LACTO ALBUMEN	0.017	16.67
Water	0.083	83.33
Salt	0.002	1.50
BRITE VANILLA EXTRA STRENGTH	0.005	5.00
Cashew nuts	0.125	125.00
Total Weight:		0.578

Yield: 16 pieces (1inch x 1inch)

METHOD

How to do it:

1. Dissolve Balec Lacto Albumen in water. Slightly beat using a manual wire whisk.
2. Gradually add brown sugar.
3. Add Butta Butteroil Substitute (melted or softened).
4. Fold in all dry ingredients. Do not overmix.
5. Place mixture in 8 x 8-inch lined baking pan.
6. Bake at 180°C for 25 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies