



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies

BUTTERSCOTCH COOKIES WITH LIGHT CHOCOLATE CREAM

OVERVIEW

18-021

INGREDIENTS

Group Cookie Crust

Ingredient	KG	%
BAKELS PREMIER BUTTERSCOTCH MUFFIN MIX	0.200	100.00
Unsalted Butter	0.070	35.00
Total Weight:	0.270	

Group Topping

Ingredient	KG	%
PETTINA NON-TEMPERING WHITE CHOCOLATE	0.100	-
FINO STRAWBERRY FILLING	0.030	-
	0.100	-
Total Weight:	0.230	

Group Filling

Ingredient	KG	%
CREMESS SUPERIOR	0.100	-
Cold water	0.100	-
BAKELS DARK CHOCOLATE FUDGE	0.040	-
PETTINA NON-TEMPERING WHITE CHOCOLATE	0.020	-
Total Weight: 0.260		

Yield: Glacé Butterscotch Cookies: 27 pieces x 17 g, Butterscotch Cookie Cups with Light Choco Cream : 18 pieces x 30 g

METHOD

How to do it:

Glacé Butterscotch Cookies:

1. Combine all cookie crust ingredients.
2. Mix at low speed using a paddle for 1 min at low speed.
3. Place dough in between dusted parchment paper and roll out cookie dough until 3 - 4mm thick
4. Cut the cookie dough using a 1.5" diameter cookie cutter
5. Transfer cookie dough on greased baking tray.
6. Bake at 180°C for 10-13 mins
7. Cool.
8. Spread 7 gms Fino Blueberry Filling or Fino Strawberry Filling on top of cookies.
9. Re-heat at 180°C for 5 mins.
10. Once cooled, drizzle with melted Pettina NonTemp White Chocolate

Butterscotch Cookie Cups with Light Chocolate Cream:

1. Combine all cookie crust ingredients.
2. Mix at low speed using a paddle for 1 min at low speed.
3. Place 15 gms cookie dough in each 1 oz greased cupcake tin; press in bottom and side of tin, forming a cup shape.
4. Bake at 180°C for 13-15 mins
5. Cool and set aside.
6. Using a wire whisk, cream together Cremess Superior and cold water on high speed for 3-5 mins.
7. Whisk in Bakels Dark Chocolate Fudge for another 1 min on high speed.
8. Place light chocolate cream in a piping bag and pipe in Butterscotch Cookie Cups.
9. Drizzle with melted Pettina Non Temp White Chocolate.