



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Biscuit, Cookies, Sweet Food,
Sweet Good



BUTTERSCOTCH RAISIN COOKIE WITH MATCHA WHITE CHOCOLATE

OVERVIEW

19-032

INGREDIENTS

Group Cookies

Ingredient	KG	%
BAKELS PREMIER BUTTERSCOTCH MUFFIN MIX	0.350	100.00
Whole Eggs	0.100	28.57
Golden Raisin	0.030	8.57
BAKELS DAIRY BLEND	0.100	28.57
Total Weight:		0.580

Group Toppings

Ingredient	KG	%
PETTINA NON-TEMPERING WHITE CHOCOLATE	0.300	100.00
Matcha Powder	0.080	26.70
Total Weight:		0.380

Yield: 20 g / 48 pieces

METHOD

How to do it:

1. Mix all Group 1 ingredients.
2. Chill dough for about half an hour.
3. Roll into log, cut and weigh. Form into a ball.
4. Place on lined baking sheet pan.
5. Bake at 180°C for about 15 minutes.
6. Cool, then half coat with melted NT white chocolate with matcha powder.