



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies

CARAMEL-FILLED BROWNIE COOKIES

OVERVIEW

16-014

INGREDIENTS

Group Brownie Cookie

Ingredient	KG	%
Fino Chocolate Cake Mix	0.250	100.00
All Purpose Flour	0.042	16.80
Sugar	0.039	15.56
Eggs	0.028	11.12
Water	0.044	17.76
Vegetable Oil	0.042	16.68
FINO DARK CHOCOLATE BUTTONS (chopped)	0.056	22.24
Total Weight:	0.500	

Group Filling

Ingredient	KG	%
BAKELS CARAMEL CREAM	0.046	-
BAKELS DAIRY BLEND	0.015	-
Light corn syrup	0.013	-
Sea salt	0.001	-
Cashew nuts (toasted and chopped)	0.006	-
Total Weight: 0.080		

Group Topping

Ingredient	KG	%
BAKELS WHITE CHOCOLATE TRUFFLE (Heat & Pour)	0.008	-
Total Weight: 0.008		

Yield: 16 pieces x 30g batter

METHOD

How to do it:

Brownie Cookie:

1. Combine all ingredients in a mixing bowl.
2. Using a paddle, mix on low speed for 30 seconds.
3. Roll into a log. Cover with cling wrap and chill for 30 minutes for easy handling.
4. Scale to 30g. Round.
5. Make a thumb-size indentation at the center and place filling.
6. Round to cover the filling.
7. Arrange pieces on a flat sheet.
8. Bake at 180°C for 10-12 minutes. Do not overbake.
9. Cool and drizzle with Heat & Pour White Chocolate Truffle.

Filling:

1. In a heavy-bottomed saucepan, combine Caramel Cream, World Butter Compound and light corn syrup. Heat while continuously stirring until Caramel Cream melts and the mixture appears homogeneous.
2. Add sea salt and cashew nuts while continuously stirring.
3. Cool to room temperature.
4. Pour into a ring mold placed on top of a silicone mat. Caramel mixture should be at least ¼ cm. thick inside the ring mold.
5. Freeze until set.