

CARAMEL PECAN COOKIES

OVERVIEW

17-077

INGREDIENTS

Group Cookies

Ingredient	KG	%
BAKELS CARAMEL LAVA CAKE MIX	0.200	77.00
All Purpose Flour	0.060	23.00
BAKELS DAIRY BLEND (cold)	0.090	30.00
Eggs	0.030	15.00

Total Weight: 0.380

Group Topping

Ingredient	KG	%
Pecans (chopped)	0.028	14.00

Total Weight: 0.028

Yield: 14 pieces x 30 grams

METHOD

How to do it:

1. Preheat oven to 190°C.
2. In a mixing bowl, combine Bakels Caramel Lava Cake Mix, all purpose flour, cold butter cut into cubes, and eggs.
3. Blend on low speed for 30 seconds. Scrape bottom and sides.
4. Switch to medium speed and continue mixing for 1-2 minutes.
5. Mix in chopped pecans and mix on low speed just until the nuts are incorporated to the cookie dough.
6. Deposit the cookie dough (approximately 30 grams) on a greased and lined baking tray.
7. Bake at 190°C for 12-15 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies