

CEREAL AND HONEY COOKIES

OVERVIEW

19-126

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS CEREAL AND HONEY BREAD CONCENTRATE	0.170	37.78
BAKELS MUFFIN MIX	0.280	62.22
Whole Eggs	0.060	13.33
BAKELS DAIRY BLEND	0.056	12.51
Glucose	0.040	8.89
Total Weight: 0.606		

Yield: 10 pcs

METHOD

How to do it:

1. Place all ingredients into a mixer with paddle attachment.
2. Mix at medium speed for about 2-3 minutes.
3. Scrape the cookie dough and deposit into a clean bowl and cover with cling wrap.
4. Rest and chill the dough for half an hour.
5. Portion the cookie dough to 60 grams, and roll and flatten onto greased and lined baking sheets.
6. Bake at 180°C for 12 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies