

# 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