



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies

CHEESE-STUFFED RED VELVET COOKIE

OVERVIEW

19-146

INGREDIENTS

Group Cookie Dough

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.650	100.00
Water	0.055	8.46
Eggs	0.060	9.23
BAKELS DAIRY BLEND	0.080	12.31
Cream Cheese (cubed)	0.145	22.31
Total Weight:	0.990	

Group Drizzle

Ingredient	KG	%
PETTINICE READY-TO-USE WHITE ICING	0.060	-
Total Weight:	0.060	

Yield: 16 pcs

METHOD

How to do it:

1. Place all cookie dough ingredients, except cream cheese, in a mixing bowl with paddle attachment and blend for 10 seconds on low speed.
2. Scrape and continue mixing on medium speed for 20 – 30 seconds. DO NOT OVERMIX!
3. Deposit in a bowl and wrap with plastic. Refrigerate for 2 hours.
4. Scale 60g per piece and roll into a ball. Freeze for 20 minutes.
5. Make a hole at the center of the dough and fill with cubed cream cheese. Seal.
6. Press the cookie dough on the sheet tray before baking.
7. Bake for 15 minutes at 200°C. DO NOT OVERBAKE!
8. Remove from the tray and cool down.
9. Drizzle with melted Pettinice RTU White Icing.
10. Serve and enjoy!