

CHEESECAKE COOKIES

OVERVIEW

14-028

INGREDIENTS

Group Cookies

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.200	100.00
Butter	0.142	70.95
Sugar	0.126	62.80
Eggs	0.012	5.95
All Purpose Flour	0.040	20.00
BRITE VANILLA EXTRA STRENGTH	0.008	3.75

Total Weight: 0.527

Yield: 35 pieces x 15g dough

METHOD

How to do it:

- 1. Cream butter and sugar on medium speed until fluffy.
- 2. Add egg yolks and Brite Vanilla Extra Strength and mix on medium speed.
- 3. Add Pettina Classic Cheesecake Mix and all purpose flour and mix well on low speed.
- 4. Chill dough for at least an hour.
- 5. Scale into 15-g balls.
- ${\bf 6.\ Place\ on\ cookies\ sheets.\ Flatten\ slightly.\ Double\ the\ flat\ sheet\ before\ placing\ in\ the\ oven.}$
- 7. Bake at 160°C for 12-14 minutes.



Room Temperature



Cookies



FINISHED PRODUCT

Cookies