## CHOCOLATE COOKIE SANDWICH

## OVERVIEW

17-067

## INGREDENTS

## Group Cookies

| Ingredient | KG | $\%$ |
| :--- | ---: | ---: |
| APITO BISCUIT MIX | 0.250 | 100.00 |
| BAKELS DAIRY BLEND | 0.125 | 50.00 |
| BRITE VANILLA EXTRA STRENGTH | 0.001 | 0.50 |

Total Weight: 0.376

## Group Others

| Ingredient | KG |
| :--- | ---: |
| BAKELS HAZELNUT TRUFFLE | 0.096 |
| PETTINA NON-TEMPERING LIGHT | 0.120 |

PETTINA NON-TEMPERING LIGHT CHOCOLATE

Total Weight: 0.216

Yield: 16 pieces ~ 8 sandwiched cookies

## METHOD

## How to do it:

1. Preheat oven to $190^{\circ} \mathrm{C}$.
2. In a mixing bowl, combine Apito Biscuit Mix, Bakels World Comopund Butter and Brite Vanilla Extra Strength. Blend together on low speed for 10 seconds. Switch to high speed and mix for another $20-30$ seconds.
3. Form the dough into a ball. Place the cookie doughi $n$ between two sheets of wax paper or plastic and roll out evenly to 6 mm .
4. Cut the dough with a round cookie cutter (2.5" in diameter) or desired cookie shape.
5. Place the cookies on a tray.
6. Bake at $190^{\circ} \mathrm{C}$ for $8-12$ minutes.
7. Let it cool.
8. Fill one cookie with Bakels Hazelnut Truffle approximately 12 grams. Sandwich with the other pair.
9. Dip in melted Non-temp Milk Chocolate.
10. Drizzle with Non-temp White Chocolate if desired.


DISPLAY CONDITIONS

Room Temperature


CATEGORY

Cookies


FINISHED PRODUCT

Cookies

