



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies

CHOCOLATE & DULCE COOKIE

OVERVIEW

19-176

INGREDIENTS

Group Cookie Dough

Ingredient	KG	%
BAKELS CHOCOLATE LAVA CAKE MIX	0.650	100.00
Corn Oil	0.060	9.23
Water (1)	0.030	4.62
BAKELS DAIRY BLEND	0.110	16.92
Total Weight:		0.850

Group Filling

Ingredient	KG	%
BAKELS DULCE DE LECHE	0.224	-
Total Weight:		0.224

Yield: 28 pcs

METHOD

How to do it:

1. Blend Bakels Choco Lava Cake Mix, Bakels Dairy Blend, Corn oil and water on low speed for 30-40 seconds.
2. Chill dough for 1 hour.
3. Form into 30g balls and place on a greased flat sheet.
4. Using a small buttered measuring spoon gently press the center of the cookie to create an indentation.
5. Pipe Dulce de Leche Cream at the center of the cookie.
6. Bake at 190°C for 9-10 minutes.
7. Cool down and drizzle with Bakels Heat and Pour White Truffle (optional).