

CHOCOLATE MARBLE FINO MEAL COOKIES

OVERVIEW

06-028

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.192	64.00
Refined Sugar	0.120	40.00
Brown Sugar	0.120	40.00
Eggs	0.086	28.50
BRITE VANILLA EXTRA STRENGTH	0.004	1.25
All Purpose Flour	0.225	75.00
FINO MEAL BASE	0.075	25.00
Salt	0.003	0.90
Baking soda	0.003	1.10
BAKELS BAKING POWDER	0.003	1.00
FINO DARK CHOCOLATE BUTTONS (chopped)	0.120	40.00
Nuts	0.084	28.00

Total Weight: 1.034

Yield: 25 x 40g dough

METHOD

How to do it:

1. Cream Butta Butteroil Substitute, refined sugar and brown sugar until combined using a cake paddle on low speed.
2. Add eggs and Brite Vanilla Extra Strength, mix on medium speed.
3. Add all purpose flour, Fino Meal Base, salt, baking soda and Bakels Baking Powder. Mix on low speed.
4. Melt Fino Dark Chocolate Buttons in a double boiler and fold into the mixture.
5. Mix in nuts.
6. Deposit 40-g dough pieces on a greased cookie sheet using an ice cream scooper.
7. Bake at 160°C for 15 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies