

# CORN OATMEAL COOKIES

## OVERVIEW

19-118

## INGREDIENTS

### Group 1

Ingredient	KG	%
BAKELS MAIZE OPTIMA	0.112	29.87
BAKELS MUFFIN MIX	0.263	70.13
Rolled Oats	0.100	26.67
Whole Eggs	0.060	16.00
BAKELS DAIRY BLEND	0.056	15.01
Glucose	0.040	10.67

**Total Weight:** 0.631

**Yield:** 10 pieces

## METHOD

How to do it:

1. Place all ingredients in a spiral mixer.
2. Mix the dough for about 2-3 minutes.
3. Scrape the cookie dough and transfer in a clean bowl. Cover with cling wrap and let it rest in the chiller for at least 30 minutes.
4. Divide the cookie dough into 60g portions. Roll and flatten onto lined baking sheets.
5. Bake at 180°C for 12-14 minutes.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Cookies



## FINISHED PRODUCT

Cookies