

FILLED BUTTER COOKIES

OVERVIEW

06-011

INGREDIENTS

Group Butter Cookies

Ingredient	KG	%
All Purpose Flour	0.240	100.00
BAKELS BAKING POWDER	0.001	0.42
Iodized salt	0.001	0.40
BAKELS DAIRY BLEND	0.170	70.63
Sugar	0.125	52.08
Eggs	0.030	12.50
BRITE VANILLA EXTRA STRENGTH	0.002	0.75

Total Weight: 0.568

Group Filling

Ingredient	KG	%
PETTINICE READY-TO-USE WHITE ICING	0.046	-
PETTINICE READY-TO-USE CHOCOLATE ICING	0.046	-

Total Weight: 0.092

Yield: 23 pieces filled cookies

METHOD

How to do it:

1. Cream World Butter Compound and sugar on medium speed until light and fluffy.
2. Add eggs and Brite Vanilla Extra Strength in three portions.
3. Add the dry ingredients little by little while mixing on low speed. Mix until just combined.
4. Form dough into a log and wrap with plastic. Store in the freezer for 30 minutes.
5. Cut the log into 12-g portions. Roll the dough into a ball and place on ungreased flat sheets.
6. Flatten the dough balls.
7. Bake at 180°C for 18-20 minutes or until the bottom and the edges turn brown.
8. Immediately transfer the cookies to a cooling tray.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies