

FRUIT-FILLED COOKIES

OVERVIEW

00-023

INGREDIENTS

Group 1

| Ingredient | KG | % |
|-----------------------------------|-------|--------|
| All Purpose Flour | 0.275 | 100.00 |
| BAKELS BAKING POWDER | 0.004 | 1.31 |
| BAKELS BUTTA BUTTEROIL SUBSTITUTE | 0.225 | 81.80 |
| Refined Sugar | 0.200 | 72.70 |
| Eggs | 0.050 | 18.20 |
| BRITE VANILLA EXTRA STRENGTH | 0.001 | 0.73 |
| Unifil Fruit Filling | 0.185 | - |
| Total Weight: | | 0.940 |

Yield: 37 x 25-g dough

METHOD

How to do it:

Dough:

1. Cream Butta Butteroil Substitute and sugar.
2. Add eggs and Brite Vanilla Regular, beat at medium speed until smooth.
3. Add flour and Bakels Baking Powder and blend at low speed until thoroughly combined.
4. Scoop using small ice cream scooper and place on ungreased baking sheets, 1 inch apart. Press center of each dough with your thumb (Do not press all the way through the cookie dough). Place ½ teaspoon of Unifil fruit filling in the center of each dough.
5. Bake for 20-25 minutes or until cookies are golden brown in color. Transfer to a cool flat surface.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies