

# 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