

GLAZED FRUIT COOKIES

OVERVIEW

17-038

INGREDIENTS

Group Cookie dough

Ingredient	KG	%
BAKELS MUFFIN MIX	0.300	100.00
Nutmeg	0.001	0.28
Cinnamon	0.002	-
Butter	0.060	20.00
Eggs	0.050	16.67
Walnuts	0.060	20.00
Glazed fruits	0.060	20.00
Total Weight:		0.532

Yield: 15 pieces at 35 grams

METHOD

How to do it:

1. Mix Muffin Mix, nutmeg, and cinnamon until well incorporated.
2. In a mixing bowl, cream butter, then add the eggs and the dry ingredients. Blend for 1-3 minutes on low to medium speed.
3. Add the toasted and chopped walnuts and chopped glazed fruit in the bowl and mix for 30 seconds.
4. Using a scooper, deposit the cookie batter on a greased and lined tray.
5. Chill the cookie dough for 10-15 minutes prior to baking.
6. Bake at 175°C for 15-20 minutes or until golden brown.
7. Cool down before removing from the tray.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cookies



OCCASION

Christmas



FINISHED PRODUCT

Cookies