



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Gluten Free



## FINISHED PRODUCT

Cookies

# GLUTEN FREE CHOCOLATE-HAZELNUT COOKIE

## OVERVIEW

19-094

## INGREDIENTS

### Group Dough

Ingredient	KG	%
BAKELS GLUTEN FREE HEALTH BAKING MIX	0.230	100.00
BAKELS DAIRY BLEND	0.175	76.09
Sugar	0.150	65.22
BAKELS ALKALIZED COCOA POWDER	0.030	13.04
Cornflakes	0.050	21.74
Hazelnuts (lightly toasted)	0.060	-
<b>Total Weight:</b>	<b>0.695</b>	

**Yield:** 9 pieces x 70g

## METHOD

How to do it:

Batter:

1. Cream the Bakels Dairy Blend & sugar until light & fluffy.
2. Stir in Bakels Gluten Free Health Baking Mix & Bakels Alkalized Cocoa Powder to form a dough.
3. Add cornflakes by hand until just mixed through.
4. Rest in chiller for an hour.
5. Roll, cut and round into 70g balls and flatten slightly.
6. Place on tray and bake at 19°C for 12-15 minutes.
7. Dip in chocolate and top with whole hazelnuts.