



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Cookies



## FINISHED PRODUCT

Cookies

# HEALTHY OATMEAL CRANBERRY COOKIES

## OVERVIEW

19-136

## INGREDIENTS

### Group 1

Ingredient	KG	%
All Purpose Flour	0.300	100.00
BAKELS DAIRY BLEND	0.210	70.00
White Sugar	0.150	50.00
Brown Sugar	0.150	50.00
Whole Eggs	0.112	37.50
BAKELS BAKING POWDER	0.011	3.67
Salt	0.007	2.33
Old-Fashioned Oats	0.200	66.67
BAKELS LES FRUITS 50% CRANBERRY	0.110	36.67
Cinnamon powder	0.005	1.67
Brewer's Yeast	0.013	4.33

**Total Weight:** 1.268

**Yield:** 21pcs

## METHOD

How to do it:

1. Cream Bakels Dairy Blend, brown sugar and white sugar for 5 minutes.
2. Add whole eggs, one at a time and mix for 4 minutes on medium speed.
3. Add salt, Bakels Baking Powder, brewers yeast and mix for 1 minute.
4. Fold in the all-purpose flour, oatmeal, Les fruits Cranberry 50% and cinnamon powder.
5. Chill overnight.
6. Scale the dough to 60g/pc.
7. Round, press lightly onto greased and lined baking sheets, and bake at 190°C for 13-15 minutes.