

LADIES' KISSES

OVERVIEW

11-037

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	0.175	100.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.150	85.71
Sugar	0.115	65.71
BAKELS BALEC LACTO ALBUMEN	0.008	4.74
Water	0.042	23.83
BRITE VANILLA EXTRA STRENGTH	0.002	1.31
Peanuts (toasted and chopped)	0.115	65.71

Total Weight: 0.607

Group 2

Ingredient	KG	%
BAKELS HAZELNUT TRUFFLE	0.050	28.57

Total Weight: 0.050

Yield: 65 pieces x 10g dough

METHOD

How to do it:

1. Cream Butta Butteroil Substitute and sugar until light and fluffy.
2. Beat in *Balec solution, Brite Vanilla Extra Strength, followed by ground peanuts and flour. Mix until wellcombined.
3. Chill for about 30 minutes until firm.
4. Scale dough into 10-g pieces.
5. Place the balls about 1-inch apart on greased flat sheets.
6. Bake at 160°C until golden brown.
7. Cool.
8. Spread Bakels Hazelnut Truffle on one cookie and pair the cookie with another one to make a sandwich.

*Balec solution: Dissolve 8.3g Balec Lacto Albumen in 41.7g water.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies