

LEMON CHEESECAKE CRINKLES

OVERVIEW

14-018

INGREDIENTS

Group 1

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.188	75.00
Water	0.070	28.10
Total Weight: 0.258		

Group 2

Ingredient	KG	%
All Purpose Flour	0.250	100.00
BAKELS BAKING POWDER	0.008	3.16
Sugar	0.125	50.00
Butter	0.125	50.00
Eggs	0.061	24.25
BRITE VANILLA EXTRA STRENGTH	0.003	1.10
APITO LEMON PASTE	0.006	2.50
Total Weight: 0.577		

Group 3

Ingredient	KG	%
Powdered sugar	0.100	-
Total Weight: 0.100		

Yield: 34 x 27g dough

METHOD

How to do it:

1. Whisk Group 1 ingredients on high speed for 4-5 minutes until light. Set aside.
2. Cream sugar and butter on medium speed for 10 minutes.
3. Add eggs, Brite Vanilla Regular, Apito Lemon Paste, and cheesecake mixture. Combine until well-incorporated.
4. Add the dry ingredients.
5. Scoop out 27-g pieces and roll in sifted powdered sugar. Place in greased flat sheets. Press lightly.
6. Bake at 180°C for 8-11 minutes.
7. Put some powdered sugar on top.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies