

ORIGINAL CHOCOLATE CHIP COOKIES

OVERVIEW

99-020

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS MARGARINE SPECIAL	0.113	69.30
All Purpose Flour	0.162	100.00
Baking soda	0.001	0.45
Iodized salt	0.001	0.40
Dark brown sugar	0.108	66.80
Refined Sugar	0.049	30.00
BRITE VANILLA EXTRA STRENGTH	0.003	1.25
FINO DARK CHOCOLATE CHIPS	0.147	90.30
Whole Eggs	0.050	30.80
Total Weight: 0.633		

Yield: 15 x 40-g dough

METHOD

How to do it:

1. Combine flour, baking soda and salt in one bowl. Set aside.
2. In a mixing bowl, combine dark brown sugar and refined sugar. Mixing on low speed with a cake paddle until the mixture becomes uniform in color.
3. Add Bakels Margarine Special, mixing on low speed to form a grainy paste.
4. Scrape down. Add Brite Vanilla Regular and eggs and mix on medium speed until light and fluffy.
5. Add the remaining dry ingredients and Fino Dark Chocolate Chips. Mix for a few seconds on low speed. Do not overmix.
6. Drop using tablespoons, approximately 40g each into ungreased cookie sheets about 2 inches apart. Bake at 170°C for 15-20 minutes or until golden brown.
7. Immediately remove from pan and let cool.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies