

PERSIAN RAISIN COOKIES

OVERVIEW

15-019

INGREDIENTS

Group Cookies

| Ingredient | KG | % |
|----------------------------|-------|--------|
| BAKELS MUFFIN MIX | 0.300 | 100.00 |
| Eggs | 0.075 | 25.00 |
| Unsalted butter (softened) | 0.100 | 33.33 |
| Saffron | 0.000 | 0.04 |
| Raisins | 0.165 | 55.00 |
| Total Weight: 0.640 | | |

Yield: 18 pieces x 35g

METHOD

How to do it:

1. Combine Bakels Muffin Mix, eggs, butter, and saffron in a mixing bowl.
2. Mix on low speed for 1 minute. Do not overmix.
3. Add raisins and mix for 15-30 seconds.
4. Wrap the cookie dough in wax paper and refrigerate for an hour.
5. Using an ice cream scooper or teaspoon, drop cookie dough on a greased cookie sheet. Do not flatten.
6. Bake at 180°C for 15-18 minutes or until done.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies