



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies

RED VELVET CREAM CHEESE COOKIE

OVERVIEW

19-063

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.400	80.00
All Purpose Flour	0.100	20.00
BAKELS DAIRY BLEND	0.050	10.00
Eggs	0.050	10.00
Water	0.050	10.00
Cream Cheese (cubed)	0.225	10.00
Total Weight:	0.875	

METHOD

How to do it:

1. Blend Bakels Red Velvet Cake Mix, all purpose flour, World Compound Butter, eggs, and water on low speed for 1 minute.
2. Chill dough.
3. Form into 500g balls fill with 15 grams cubes cream cheese.

4. Place on greased flat sheet. Press lightly.
5. Bake at 180°C for 20 minutes.