



RED VELVET CRINKLES

OVERVIEW

14-017



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies

INGREDIENTS

Group Crinkles

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.400	80.00
All Purpose Flour	0.100	20.00
Unsalted Butter	0.050	10.00
Eggs	0.050	10.00
Water	0.050	10.00

Total Weight: 0.650

Yield: 32 x 20g dough

METHOD

How to do it:

1. Blend Bakels Red Velvet Cake Mix, all purpose flour, butter, eggs, and water on low speed for 30 seconds.
2. Chill dough.
3. Form into 20-g balls and roll in sifted powdered sugar.
4. Place on a greased flat sheet. Press lightly.
5. Bake at 180°C for 10 minutes.
6. Cool, then sprinkle with sifted powdered sugar.