



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Cookies



## FINISHED PRODUCT

Cookies

# RED VELVET CRINKLES

## OVERVIEW

14-017

## 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
<b>Total Weight:</b>	<b>0.650</b>	

**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.