



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies

RED VELVET DANISH COOKIES

OVERVIEW

19-153

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.150	100.00
All Purpose Flour	0.173	115.00
BAKELS DAIRY BLEND	0.225	150.00
Sugar	0.075	50.00
Salt	0.003	2.00
BRITE VANILLA EXTRA STRENGTH	0.004	2.50
Total Weight:		0.629

Yield: 25 pcs

METHOD

How to do it:

1. Cream Bakels Dairy Blend and sugar until fluffy.

2. Add in the dry ingredients and blend well.
3. Lastly add the Brite Vanilla Extra Strength.
4. Transfer to a piping bag with star tip, and pipe into the desired shape and size.
5. Sprinkle sugar on top.
6. Bake for 15-17 mins at 180°C.