



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies

RED VELVET MUNCHIES

OVERVIEW

13-008

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.500	100.00
Butter	0.200	40.00
Eggs	0.100	20.00
FINO DARK CHOCOLATE CHIPS	0.060	12.00
Cashew nut (chopped)	0.030	6.00
Total Weight:	0.890	

Group 2

Ingredient	KG	%
BAKELS WHITE CHOCOLATE TRUFFLE (Heat & Pour)	0.132	-
Total Weight:	0.132	

Yield: 44 pieces x 23g

METHOD

How to do it:

1. Mix butter and eggs using a paddle on medium speed for 2 minutes.
2. Add Red Velvet Cake Mix. Mix for 30 seconds on low speed.
3. Add Fino Twin Chocolate Chips and chopped cashew. Mix for 10 seconds on low speed.
4. Using an ice cream scooper, put scooped batter on ungreased flat trays.
5. Bake at 180°C for 12 minutes.
6. Drizzle Bakels White Chocolate Truffle on cooled cookies.