



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Cookies



## FINISHED PRODUCT

Cookies

# RED VELVET OREO COOKIE

## OVERVIEW

19-143

## INGREDIENTS

### Group Cookie Dough

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.600	100.00
Water	0.050	8.33
Eggs	0.050	8.33
BAKELS DAIRY BLEND	0.070	11.67
FINO DARK CHOCOLATE CHIPS	0.150	25.00
Oreo cookies (chopped)	0.200	33.33
<b>Total Weight:</b>	1.120	

### Group Topping

Ingredient	KG	%
PETTINICE READY-TO-USE WHITE ICING	0.050	-
<b>Total Weight:</b>	0.050	

Yield: 18 pcs

## METHOD

How to do it:

1. Place all cookie dough ingredients, except Oreo cookies, in a mixing bowl with paddle attachment and blend for 10 seconds at low speed.
2. Scrape and continue mixing at medium speed for 20 – 30 seconds. DO NOT OVERMIX! Fold in the chopped Oreo cookies.
3. Deposit in a bowl and wrap with plastic. Refrigerate for 2 hours.
4. Scale 60g per piece and roll into a ball. Press the cookie dough onto the greased and lined sheet pan before baking.
5. Bake for 14-16 minutes at 200°C. DO NOT OVERBAKE!
6. Remove from the pan and cool down.
7. Drizzle with melted Pettinice RTU White Icing.
8. Decorate as desired.