



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Confectionery, Cookies

RED VELVET PEANUT BUTTER COOKIE

OVERVIEW

19-141

INGREDIENTS

Group Cookie Dough

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.600	100.00
Water	0.050	8.33
Eggs	0.055	9.17
BAKELS DAIRY BLEND	0.100	16.67
FINO DARK CHOCOLATE CHIPS	0.110	18.33
Peanut Butter Chips	0.200	33.33
Total Weight: 1.115		

Group Topping

Ingredient	KG	%
BAKELS HAZELNUT TRUFFLE	0.065	-
Total Weight: 0.065		

Yield: 17 pcs

METHOD

How to do it:

1. Place all cookie dough ingredients 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!**
3. Deposit in a bowl and wrap with plastic. Refrigerate for 2 hours.
4. Scale 60g per piece portions and roll into a ball. Press the dough before baking.
5. Bake for 14-16 minutes at 200°C. **DO NOT OVERBAKE!**
6. Remove from the tray and cool down.
7. Drizzle with melted Bakels Hazelnut Truffle and decorate as desired.