



DISPLAY CONDITIONS

Warm



CATEGORY

Cookies



FINISHED PRODUCT

Cookies

RED VELVET WHITE CHOCOLATE CHIP COOKIE

OVERVIEW

19-077

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.700	100.00
Water	0.050	10.00
Eggs	0.050	10.00
BAKELS DAIRY BLEND	0.050	10.00
White Chocolate Chip	0.200	40.00
Total Weight:	1.050	

Yield: 14 x 80g

METHOD

How to do it:

1. Blend Bakels Red Velvet Cake Mix, cold cubed butter, eggs, water and chips on low speed for 1 minute.
2. Put in chiller and relax for 1 hour.

2. Scoop out or roll out 80g of cookie dough.
3. Place in well-greased sheet tray.
4. Bake at 185-190°C for 12-15 minutes.