



DISPLAY CONDITIONS

Chilled



CATEGORY

Cookies



FINISHED PRODUCT

Cookies

SALTED CARAMEL COOKIES

OVERVIEW

17-022

INGREDIENTS

Group Cookie Dough

Ingredient	KG	%
BAKELS CARAMEL LAVA CAKE MIX	0.200	80.00
All Purpose Flour	0.050	20.00
Water	0.025	10.00
Eggs	0.025	10.00
Unsalted Butter	0.025	10.00
Iodized salt	0.001	0.50
Cashew nuts (toasted and chopped)	0.025	10.00
FINO DARK CHOCOLATE CHIPS	0.025	10.00
Total Weight:		0.376

Group Filling

Ingredient	KG	%
BAKELS CARAMEL CREAM	0.036	-
Total Weight:		0.036

Group Topping

Ingredient	KG	%
BAKELS DARK CHOCOLATE FUDGE	0.037	-
Sea salt	0.001	-
Total Weight: 0.038		

Yield: 18 pieces x 20g

METHOD

How to do it:

Cookie dough:

1. Blend Bakels Caramel Lava Cake Mix, all purpose flour, water, eggs, iodized salt, and butter on low speed for 1 minute.
2. Add cashew nuts and Fino Dark Chocolate Chips. Mix on low speed until evenly distributed.
3. Chill the dough for 30 minutes to 1 hour.
4. Scoop out 15-20g pieces using an ice cream scooper.
5. Place on flat sheets.
6. Press the center of each dough using the thumb to form a hole. Pipe approximately 2g of Caramel Cream on each dough.
7. Bake at 180°C for 10 minutes.
8. Top with Bakels Dark Choco Fudge and sea salt.