

SPICED CHOCOLATE MOLTEN COOKIE

OVERVIEW

19-179

INGREDIENTS

Group Cookie Dough

Ingredient	KG	%
BAKELS CHOCOLATE LAVA CAKE MIX	0.600	93.75
All Purpose Flour	0.040	6.25
Water (1)	0.010	1.56
BAKELS DAIRY BLEND	0.100	15.62
FINO DARK CHOCOLATE BUTTONS (chopped)	0.050	7.81
Brown Sugar	0.015	2.34
Walnuts	0.030	4.69
Nutmeg	0.001	0.08
Total Weight: 0.846		

Yield: 28 pcs

METHOD

How to do it:

1. Blend Bakels Choco Lava Cake Mix, all-purpose flour, Bakels Dairy Blend, eggs, and water on low speed for 30-40 seconds.
2. Add the Fino Dark Chocolate, sugar, walnuts and nutmeg and blend for 1 minute.
3. Chill dough for 1 hour.
4. Form into 30g balls and place on a greased flat sheet. Press lightly.
5. Bake at 180°C for 12-15 minutes.
6. Cool down and serve.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies