

SUGAR COOKIES

OVERVIEW

11-036

INGREDIENTS

Group Cookies

Ingredient	KG	%
All Purpose Flour	0.250	100.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.125	50.00
BAKELS SHORTENING	0.125	50.00
Eggs	0.025	10.00
BAKELS BALEC LACTO ALBUMEN	0.004	1.66
Water	0.021	8.34
BAKELS OVALETT	0.002	0.70
Baking soda	0.001	0.56
Sugar	0.209	83.40
Total Weight: 0.762		

Yield: 25 pieces x 30g dough

METHOD

How to do it:

1. Mix Butta Butteroil Substitute, Bakels Shortening, sugar, and Ovalett on medium speed until light and fluffy.
2. Add dry ingredients alternately with eggs and *Balec solution.
3. Continue mixing on medium speed.
4. Pipe in ungreased cookie sheet.
5. Bake at 190°C or until done.

*Balec solution: Dissolve 4.2g Balec Lacto Albumen in 20.9g water.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cookies



FINISHED PRODUCT

Cookies