BAKELS
BAKERY INGREDIENTS SINCE 1904

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DISPLAY CONDITIONS

Warm

CATEGORY

Cookies

FINISHED PRODUCT

Cookies

TRIPLE CHOCOLATE RED VELVET OATMEAL COOKIE

OVERVIEW

19-078

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	1.110	100.00
BAKELS DAIRY BLEND	0.250	22.50
Eggs	0.200	18.00
Rolled Oats	0.250	22.50
PETTINA NON-TEMPERING WHITE CHOCOLATE	0.140	12.60
PETTINA NON-TEMPERING LIGHT CHOCOLATE	0.140	12.60
FINO DARK CHOCOLATE CHIPS	0.110	9.90
	Total Weight: 2.200	

Yield: 80 grams per piece

METHOD

How to do it:

1. Preheat oven to 180°C.
2. Combine all ingredients except chocolates.
3. Mix on low speed for 30-40 seconds. Do not overmix.
4. Add chocolates and mix for 10-15 seconds.
5. Using ice cream scooper, drop on ungreased cookie sheet.
6. Bake 180°C for 10- 15 minutes.