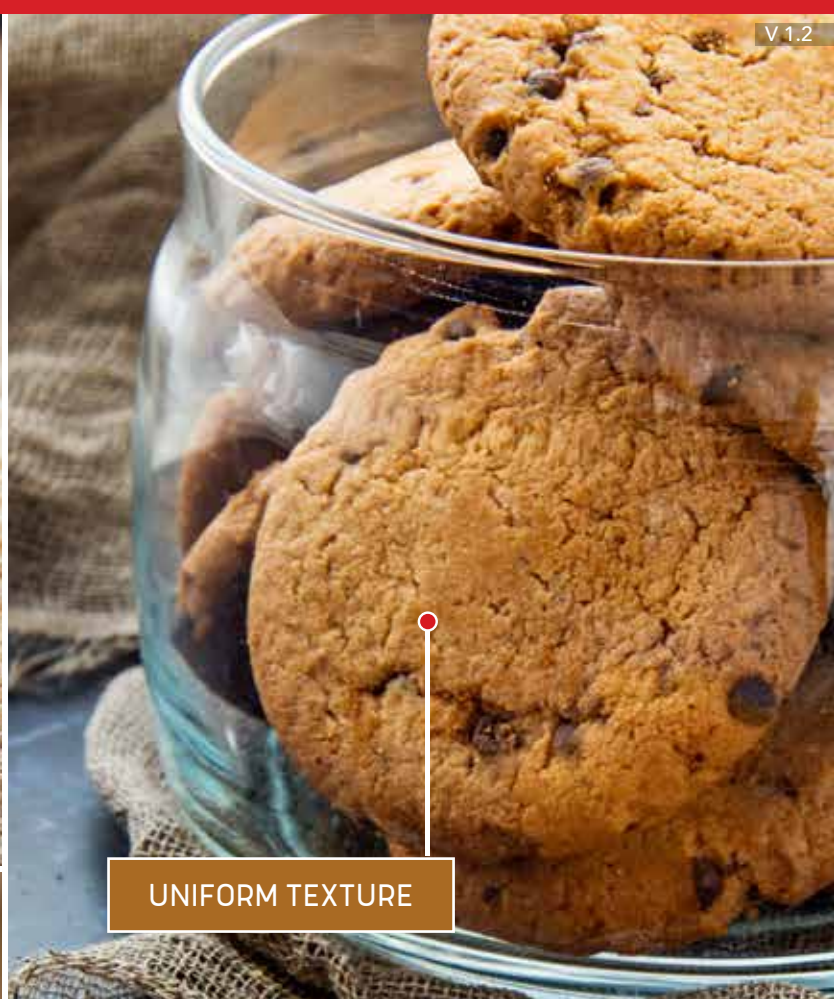




PERFECT CRACKS



UNIFORM TEXTURE



MOIST & CHEWY CENTER



AMERICAN STYLE COOKIE MIXES

Offer your customers authentic American style cookie.

✓ French Vanilla

✓ Dark Chocolate

AMERICAN STYLE COOKIE MIXES

Complete mix for making light, soft & chewy cookies. Just add water and butter and you can prepare authentic American cookies. These cookies have a crunchy bite and moist, chewy centre. With your own inclusions you can make different varieties of cookies.

AMERICAN COOKIE MIX



RECIPE:

COOKIE MIX	1000 gm
Cold Water	80 gm - 90 gm
Unsalted Butter	220 gm - 250 gm
Glycerine (optional)	15 gm

METHOD:

- Place the dry mix in a bowl fitted with a beater.
- Add water and unsalted butter in the bowl.
- Blend all the added ingredients together on the slow speed for 1 minute.
- Scrape down, blend again for 1 minute.
- Drop the mixture as required weight on a baking tray, for small cookies 20 gm to 30 gm and large cookies 45 gm to 70 gm.
- Do not flatten the cookie pieces, because the mixture will itself flow in the oven.
- Bake at 200°C for 12 minutes.

WALNUT - CAPPUCCINO COOKIES



RECIPE:

COOKIE MIX	1000 gm
Cold Water	60 gm
Cappuccino Flavourings	20 gm
Unsalted Butter	220 gm - 250 gm
Chopped Walnuts	100 gm

INGREDIENTS

Vanilla

Wheat Flour, Sugar, Milk Solids, Acidity Regulators (E500ii, E450i), Nature Identical Flavours.

Chocolate

Wheat Flour, Sugar, Milk Solids, Cocoa Solids, Acidity Regulators (E500ii, E450i), Nature Identical Flavours.

CRANBERRY - CHOCOLATE RAISIN COOKIES



RECIPE:

COOKIE MIX	1000 gm
Cold Water	90 gm
Unsalted Butter	230 gm
Chocolate Chips	100 gm
Cranberries	80 gm
Raisins	100 gm

PACK



PAPER BAG

DOSAGE



100%

STORAGE


 DRY AND HYGIENIC
 ENVIRONMENT

SHELF LIFE



FROM MFG. DATE