

AMERICAN STYLE COOKIE MIXES

Offer your customers authentic American style cookie.









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	100 gm
Unsalted Butter	260 gm
Glycerine (optional)	15 gm

METHOD:

Place the dry ingredients in the mixing bowl. Add water and butter into the bowl. Using a paddle attachment on a planetary mixer, mix on slow speed for 1 minute. Scrape down the mixture and again mix on medium speed for 2 minutes. Once the dough is formed wrap it with cling film & refrigerate it for 15 minutes. Remove the dough from the refrigerator and divide it into 20 gm to 30 gm for small cookies and 45 gm to 70 gm for large cookies. Shape the dough into a cookie ball and place it on the baking tray. Bake it at 160°C for approximately 20 - 22 minutes in the deck oven.

INGREDIENTS

Vanilla

Refined Wheat Flour, Sugar, Milk Solids, Raising Agents (E500ii, E450i), Nature Identical Flavours.

Chocolate

Refined Wheat Flour, Sugar, Milk Solids, Cocoa Solids, Raising Agents (E500ii, E450i), Nature Identical Flavours.

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

CRANBERRY - CHOCOLATE RAISIN COOKIES



RECIPE:

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



(1 kg x 10)



STORAGE <18°C



12
MONTHS

DRY AND HYGIENIC ENVIRONMENT

FROM MFG. DATE