



CELEBRATION COOKIE MIXES

Add surprising colors to your customer's festive celebration by offering them this unique range of celebration cookies by SwissBake®

- ✓ RED VELVET COOKIE MIX
- ✓ LAVENDER BERRY COOKIE MIX
- ✓ HOLIDAY COOKIE MIX

CELEBRATION COOKIE MIXES



RED VELVET COOKIE MIX | C12657

Red Velvet Cookie Mix is a dry complete mix for preparation of cheesy red velvet styled soft and chewy Egg-Free American cookies.



COOKIE MIX
1000 gm



Water
100 gm



Unsalted Butter
200 gm



Glycerine (Optional)
15 gm

INGREDIENTS: Wheat Flour, Sugar, Milk Solids, Cocoa, Raising Agents (E500ii, E450i), Food Colouring E129, Nature Identical Flavorings.

METHOD: Place the dry mix in a bowl. Add water and unsalted butter. Using a beater, Blend together for 1 minute at slow speed. Scrape down, add any add-on if desired and blend again for 1 minute on slow speed. Drop the mixture on the baking tray as per desired cookie size. For small cookies, 20 gm to 30 gm and for large cookies 45 gm to 70 gm. Do not flatten the cookie pieces. Bake at 160°C for 20-22 minutes approximately.



LAVENDER BERRY COOKIE MIX | C12656

Lavender Berry Cookie mix is an instant mix for the preparation of royal purple coloured, egg-free, American style, soft & chewy cookies with natural lavender oil & berry extract.



COOKIE MIX
1000 gm



Water
100 gm



Unsalted Butter
200 gm



Glycerine (Optional)
15 gm

INGREDIENTS: Wheat Flour, Sugar, Milk Solids, Lavender Oil, Raising Agents (E500ii, E450i), Natural Colours, Nature Identical Flavorings - Berries & Vanilla.

METHOD: Place the dry mix in a bowl. Add water and unsalted butter. Using a beater, Blend together for 1 minute at slow speed. Scrape down, add any add-on if desired and blend again for 1 minute on slow speed. Drop the mixture on the baking tray as per desired cookie size. For small cookies, 20 gm to 30 gm and for large cookies 45 gm to 70 gm. Do not flatten the cookie pieces. Bake at 140°C for 20-22 minutes approximately. Strictly do not bake above 140°C.



HOLIDAY COOKIE MIX | C12655

A special mix to prepare celebration holiday cookies with surprising notes of natural spices and caramel.



COOKIE MIX
1000 gm



Water (30°C)
100 gm



Unsalted Butter
200 gm



Glycerine (Optional)
15 gm

INGREDIENTS: Wheat Flour, Sugar, Milk Solids, Caramel, Barley Malt, Spices, Raising agents (E500ii, E450i), Nature Identical Flavours Vanilla & Caramel.

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. After placing, slightly press the cookies on the baking tray with butter paper/parchment paper. Bake it at 180°C for approximately 20 - 22 minutes in the deck oven.

PACK SIZE : 1KG | DOSAGE : 100% | SHELF LIFE : 9 MONTHS