



## EF HOLIDAY COOKIE MIX

**SwissBake<sup>®</sup> Holiday cookie mix** is a unique complete mix to prepare American-style cookies with surprising notes of natural spices and caramel. The cookies made using this mix have a soft and chewy centre with a crunchy crust. This mix gives consistent results and has a simple recipe that only requires additional water and butter. It can be used in all kinds of professional or commercial baking applications.

- ✓ *Unique spicy caramel taste profile*
- ✓ *Consistent results in every application*
- ✓ *Chewy centre with Crunchy exterior*
- ✓ *Simple hassle-free recipe*



### BAKER RECIPE

COOKIE MIX	1000 gm
Water(30°C)	100 gm
Butter	260 gm
Glycerine (Optional)	15 gm

### INGREDIENTS

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

### BAKING 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 to 180°C for approximately 20 - 22 minutes in the deck oven.

PACK



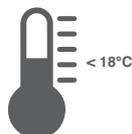
PAPER BAG

DOSAGE



100%

STORAGE



DRY AND HYGIENIC ENVIRONMENT

SHELF LIFE



FROM MFG. DATE