

GLUTEN FREE CHOCOLATE CHIP COOKIES (USING BAKELS GLUTEN FREE BAKING MIX)

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CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Cookies, Gluten Free

INGREDIENTS

Group 1

 Ingredient
 KG

 Butter (softened)
 0.150

 Sugar
 0.060

 Brown Sugar
 0.060

 Apito Essence Vanilla 101
 0.005

 Total Weight: 0.275

Group 2

Ingredient KG
Egg 0.055
Total Weight: 0.055

Group 3

IngredientKGBakels Gluten Free Baking Mix0.380Baking Powder0.005Cocoa Powder0.005Total Weight: 0.390

Group 4

Ingredient KG
Dark Compound Chocolate Drops 0.120
Total Weight: 0.120

METHOD

- 1. Cream together Group 1.
- 2. Add Group 2 and mix well.
- 3. Add Group 3 and mix thoroughly.
- 4. Add Group 4 and mix through.
- 5. Roll into balls of desired size and flatten slightly.
- 6. Place on tray and bake at 180°C for 12-15 minutes.
- 7. Remove from oven and let cool on tray.