



VANILLA COOKIE MIX

Vanilla flavoured mix for preparing a wide variety of American style soft & chewy cookies.

BAKEQUICK

VANILLA COOKIE MIX

A complete cookie mix for preparing American-style soft and chewy vanilla-flavoured cookies. The mix uses a simple recipe that only requires additional water and butter. No additional eggs are required. The cookies have a soft center and are crispy around the edges. They have a good stability for additional inclusions like chocolate chips, nuts, or dry fruits. The mix has been formulated for consistent and reliable production in a commercial baking setup and is perfect for all kinds of professional baking applications.

- ✓ *Consistent baking results*
- ✓ *Crunchy bite with a chewy centre*
- ✓ *Simple hassle-free recipe*
- ✓ *Good stability for custom inclusions*



BAKER RECIPE





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

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 18 - 20 minutes in the deck oven.

INGREDIENTS

Refined Wheat Flour, Sugar, Milk Solids, Egg White Powder, Raising Agents (E500ii, E450i), Egg Yolk, Nature Identical Flavouring (Vanilla).

PACK  10 KG PAPER BAG	DOSAGE  100%	STORAGE  <18°C DRY AND HYGIENIC ENVIRONMENT	SHELF LIFE  12 MONTHS FROM MFG. DATE
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