



# SCHOKO COOKIE MIX

*For preparing dark cocoa based American style soft and chewy cookies.*

**BAKEQUICK**

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## SCHOKO COOKIE MIX - BAKEQUICK

**BAKEQUICK Schoko Cookie Mix** is a complete mix for preparing dark chocolate cookies. It makes traditional American-style chocolate cookies with a soft centre and crispy exteriors. It has a simple recipe and gives consistent stable output. It can be used to prepare a range of chocolate cookie variants with ease. This mix is highly recommended for all kinds of professional and commercial baking applications.

- ✓ *No additional eggs required in the recipe.*
- ✓ *Chewy centre with Crunchy exterior*
- ✓ *Good stability for custom inclusions*
- ✓ *Consistent baking output*



### BAKER RECIPE

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

### INGREDIENTS

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

### 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.

