



RED VELVET COOKIE MIX

Preparation of cheesy red velvet styled soft and chewy American cookies.

BAKEQUICK

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The SwissBake Red velvet Cookie mix is a convenient complete mix for preparing soft and chewy red velvet-styled American cookies. It offers a soft chewy centre with crunchy exteriors and has a cheesy velvet mouthfeel. The mix uses a simplified recipe where no additional eggs are required. This mix has been formulated for professional and commercial bakery use to ensure consistent output across every application.

- ✓ *Red velvet style cheesy velvet mouthfeel*
- ✓ *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, Egg White Powder, Caramel, Barley Malt, Spices, Raising Agents (E500ii, E450i), Egg Yolk, Food Colouring E129, Nature Identical Flavouring (Cheese, Vanilla).

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.

