



LAVENDER BERRY COOKIE MIX

Preparation of berry and lavender flavoured soft and chewy American style cookies.

BAKEQUICK

BAKEQUICK**LAVENDER BERRY COOKIE MIX**

This is a complete mix for the preparation of unique lavender and berry-flavoured American-style cookies. These cookies have crunchy exteriors and a soft chewy centre. It is made with real lavender oil and natural berry extract. The cookies are perfect for all kinds of commercial and professional baking applications. The mix is easy to prepare and ensures consistent results across every application.

*Made with real lavender
oil and berry extract*

*Consistent results in
every application*

*Chewy centre with
Crunchy exterior*

*Simple hassle-free recipe
for easy production*

**BAKER RECIPE**

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

INGREDIENTS

Refined Wheat Flour, Sugar, Milk Solids, Egg White Powder, Lavender Oil, Raising Agents (E500ii, E450i), Egg Yolk, Colours (E127, E129), Nature Identical Flavorings - Berries & Vanilla.

BAKING METHOD

Place the dry mix in a bowl. Add water and unsalted butter. Using a beater, Blend together for 1 minute at slow speed. Scrape down, add any add-on if desired and blend again for 1 minute on slow speed. Drop the mixture on the baking tray as per desired cookie size. For small cookies, 20 gm to 30 gm and for large cookies 45 gm to 70 gm. Do not flatten the cookie pieces. Bake at 150°C to 160°C for 18 - 20 mins approximately. Note: Strictly do not bake above 160°C

PACK



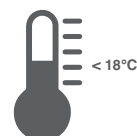
PAPER BAG

DOSAGE



100%

STORAGE

DRY AND HYGIENIC
ENVIRONMENT

SHELF LIFE

FROM
MFG. DATE