



GF COOKIE MIX

For making gluten free cookies which have perfect texture and scrumptious flavour profile.

GF COOKIE MIX

SwissBake® GF Cookie Mix is a dry mixture specially formulated for commercial use by professional bakers and confectioners. The mix consists of a combination of various gluten-free flours, ensuring a consistent and reliable outcome for each batch of cookies. This product has been designed to produce gluten-free cookies with a crunchy texture and short bite, closely resembling those made with wheat flour. The batter has a consistent and stable cake-like consistency, making it easy to handle during the baking process. SwissBake® GF Cookie mix is a convenient and time-saving option for commercial businesses that want to offer high-quality gluten-free cookies on their menu. The mix ensures consistency and reliability, making it an ideal choice for professional bakers and confectioners who want to maintain high standards for their gluten-free products.

- ✓ *Consistent results in commercial applications*
- ✓ *Cake-like stable batter consistency*
- ✓ *Convenient and easy-to-use recipe & process*
- ✓ *Crunchy & Delicious like traditional cookies*



BAKER RECIPE

GF COOKIE MIX	1000 gm
Butter	380 gm
Fresh Eggs	190 gm

BAKING METHOD

Using a paddle attachment on the planetary mixer, mix all the ingredients at a slow speed for 1 minute. Scrape the cookie mixture. Again mix at medium speed for 3 to 4 minutes. Drop the mixture as per the required weight, on a baking tray. Bake at 180°C for approximately 16 to 18 minutes.

INGREDIENTS

Rice Flour, Sugar, Potato Starch, Tapioca Flour, Salt, Cellulose Gum, Baking Soda, Xanthan gum, Nature Identical Flavouring - Vanilla.

