

AMERICAN SOFT COOKIE MIX

REF: CS214

Review date 06.09.00

American Soft Cookie Mix is a powder concentrate requiring only the addition of cake margarine and water to make genuine American cookies. A wide variety of soft, chewy cookies may be made with the addition of other ingredients such as chocolate chips, walnut nibs, etc.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
American Soft Cookie Mix	12.500	27	8	<ul style="list-style-type: none"> Place American Soft Cookie Mix and cake margarine in a machine bowl and, using a beater, blend together on slow speed. Add water gradually over 10 seconds and beat for 1 minute on 2nd speed. Blend in any chocolate chips, cherries, etc. on slow speed for a few seconds. Deposit required amount of cookie batter onto a bakery tray. (An ice-cream scoop may be used to give consistent scaling weights). Bake at 163°C (325°F) for 15-20 minutes. DO NOT OVERBAKE. The baked cookies should feel firm at the outside edge while the centre should be soft to the touch when leaving the oven to give a soft, moist eating cookie with a crispy crust when cooled.
Cake Margarine/Butter	2.500	5	8	
Water (@ 18-24°C)	1.750	3	14	
Chocolate chips, cherries, etc. should be added to the batter at approximately 30% of the total batter weight. For example, to make chocolate chip cookies using the above recipe, add:-				
Chocolate Chips, etc. (approx.)	5.000	11	0	
Total	21.750	47	14	

RECIPE - CHEWY COOKIES	kg	lb	oz	MAKE UP INSTRUCTIONS
American Soft Cookie Mix	2.500	5	8	<ul style="list-style-type: none"> Make up instructions as above. For chocolate variety add approximately 150g cocoa powder. The water does not need to be adjusted
Butter	0.250	0	8	
Sugar	0.300	0	10	
Glucose	0.450	1	0	
Water (@ 18-24°C)	0.350	0	12	
Total	3.850	8	6	

- Additions like raisins, sultanas, peanuts, oatmeal and coconut can be included in the batter to make a variety of American cookies.

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.