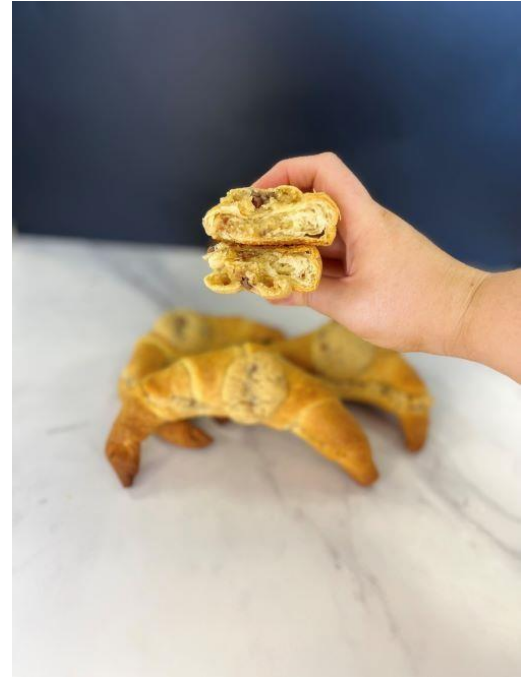


Crookies (Croissant Cookies)**Ingredients:**

Carr's Baker's Strong Flour	1.900Kg
Salt	0.040Kg
Sugar	0.100Kg
Cold Water (-5°C)	1.100Kg
Yeast	0.120Kg
Milk Powder	0.150Kg
Crispuff Pastry Margarine	0.900Kg
Macphie Soft and Chewy Cookie Mix	1.500Kg
Water	0.180Kg
Chocolate Chips	0.300Kg

**Method:**

1. To make the pastry dissolve the yeast in the cold water, and then add to all the other ingredients (except the Crispuff Pastry Margarine).
2. Mix for 5 minutes on medium speed
3. Roll the dough out, then cover half of the dough with Crispuff Pastry and Margarine, fold over the remaining dough so as to cover all the margarine
4. Give the dough 3 half turns
5. Pin down to 15mm, cover with plastic, then rest in the freezer for 20 minutes (ideal dough temperature - 11°C to - 12°C)
6. After 20 minutes rest, proceed to finish as required
7. Cut the dough into equal sized right angle triangles
8. Roll from the base of the triangle to the tip
9. Bake at 180°C for 15 minutes until golden
10. Allow the croissants to cool
11. Place the Macphie Soft and Chewy Cookie Mix into a stand beater with the water and chocolate chips
12. Mix until a dough forms

13. Once the croissants have cooled, cut in half
14. Fill the croissants with the cookie dough and place a small amount of cookie dough (about 10g) on the top
15. Bake in the oven at 180°C for 15 minutes until the cookie is baked